

LIBRARY RECEIVED AUG 8 1904 MASSACHUSETTS PLOUGHMAN NEW ENGLAND JOURNAL OF AGRICULTURE

VOL. LXIII. - NO. 46

BOSTON, MASS., SATURDAY, AUGUST 6 1904

WHOLE NO. 3262

MASSACHUSETTS PLOUGHMAN PUBLISHED WEEKLY AT NO. 3 STATE STREET, BOSTON, MASS.

TERMS: \$2.00 per annum, in advance. Single copies 5 cents. For those who desire to be put on the mailing list, please send their names, with the address, to the publisher.

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North Central New York Notes.

As one gets into Jefferson and Oswego Counties farming of a little more varied nature is observed than appears in the extreme northern counties of the State, although Jefferson County is hardly second as a dairy county to any of the State.

But the most Northern apple orchards of any note excepting by Lake Champlain, I noticed south of the centre of the county line in Jefferson, and this at the east end of Lake Ontario at Sackets Harbor. Then as I moved south and over Oswego County I noticed apple orchards very generally on the farms and with a good setting of fruit this season. There was also considerable show of other Northern fruits. The country is also quite noted for its berry production and shipments of many carloads per day in the height of the strawberry season.

I continue to find a full average crop of grass, hardly one-half out. An extra good outlook for potatoes, with the new crop already being put on the local markets, and down last week to sixty-five cents per bushel, with the expectation that fifty cents will be all they will bring when this is read. Corn, as last season, is very variable; some fine fields and many appearing very much discouraged. Oats are generally good, but not uniform on account of great difference in time of sowing. H. M. PORTER. Oswego, N. Y., July 25.

Increasing the Hay Crop.

While securing the present season's crop there has been a good opportunity to note particularly the conditions of the different mowing fields, and what is necessary to be done with them in order to prepare them for future satisfactory yields.

The farmer who practices what is termed a short rotation of crops; that is keeping in grass for three or four years before plowing, devoting to cultivated crops for perhaps two years and reseeded to grass, will not have much difficulty in deciding what to do.

Where the land is well cared for when in cultivation, the three or four years while in grass should not be long enough to cause any great deterioration or "running out," as it is called. The farmer practicing this kind of rotation, and finding it profitable, will not desire to make any particular change unless it is to get each year's cultivated crops as nearly as possible in a body for convenience in working. He will know each year what new fields are to be devoted to corn and potatoes, and the others will follow along in regular succession. Every farmer with land suited to cultivation will find some kind of rotation of crops of much use in his work, and if he has not yet instituted such a one, better commence this fall.

On our own farm where the meadows are mostly suitable for cultivation, and raising as much as a large amount of corn for the silo, we can only keep fields in grass for three years. This doesn't give time for the yield of hay to become reduced from normal conditions, hence good crops are harvested, and the quality is superior from the greater abundance of the clovers, which is of much importance on a dairy farm. On most of our fields, this the third year, the yield was heavy, as much as two tons to the acre, of excellent hay, but in regular order it must be plowed this fall and devoted to corn another year. In one sense it would seem almost too bad to do this, but there will be a rich soil to turn under, full of vegetable matter, and that is what is much needed for best results on most of our land, and the crop another year may be expected to show the effects of this good start.

But all mowing fields are not of this character, and what to do with such as are in a poor condition is often a serious question. Where fields have been in grass for quite a number of years, and the yield has become much reduced, and weeds have largely taken the place of the grasses, the proper way is if the land is such that it can be plowed, to turn over and devote to some cultivated crops, manuring well before again seeding to grass. The fertilizing united with thorough tillage of land and crops, should put it in condition to produce a good yield of hay.

Top-dressing fields of this character does not usually amount to much; they need plowing and thorough tillage. On nearly every farm are some fields naturally unimproved to tillage, yet with proper care they will produce good crops of hay. In such cases the idea should be to keep up the yield by frequent applications of manure or commercial fertilizer, of which a little every year will produce better results than the same in a large amount at one time. Possibly occasional sowing on grass seeds in the fall will be of advantage.

Where a farmer has manure to spare for

the purpose, it can be used to much advantage on the mowing fields. But this should be done while there is a good seed and yield, for in such cases there will be the most benefit.

One of our Vermont farmers once remarked to the writer that he calculated to go over his mowing fields every year with manure or other fertilizers in small applications, and in this way he kept them up to a large production. This was on a farm specially adapted to grass. This is a kind of work that can be done after haying until the next spring, with manure. Of course, fall applications are to be preferred, for, in addition to the fertilizing properties, the manure will form a kind of mulch for the roots of the grasses during our often severe winters. Where there is a large amount of manure to top-dress with, a spreader will be of the greatest use. The amount per acre can be easily determined and the manure is spread evenly and re-

know that "I" alone could not have done it. Dairying, hens, cement floors. Butter sold, which contains no fertility, feed purchased and manure all saved. Faithful hard work. It carries me back to the time when my wife milked the cows so I could work in the field until dark, before we had any money to pay for help, or experience to manage them if we had men. Wife's fingers cracked until they bled many a time.

And please notice, all of you, that the butter has been so well made on this farm in New England that customers have stayed by them from the beginning. And they never have butter enough. And they have got up until their cows give them three hundred pounds of butter per head on the average in a year. Success must follow such good business management. The world has many such quiet, faithful, hard-working people whose stories are too seldom told for the encouragement of others. And this report may do good both ways.

fine color and very thrifty. Considerable large areas of barley were put in on soil that was wet and could be sown to oats in season. I find in traveling through Kennebec that the barley fields are in very fine condition, as a rule, showing a strong growth, with fine heads, having made very rapid growth since being sown.

The fruit crop looks fair, and we are looking for about an average crop of apples at least. Kennebec is a good apple country, and this means much to the farmers here, as it is a money crop, and one that is raised with the least amount of labor as a rule. Maine-grown apples stand well in the markets as is well known here and abroad.

Garden truck looks fairly well, but some varieties came up poorly, and had to be re-sown. We have not seen a single striped bug this season, and this is somewhat unusual. Squashes, cucumbers, pumpkins, etc., are thrifty, although a little late, as the cool and wet spring was a little against

the local indications, and will get the full usefulness of each. The study of weather signs, and also the charts and reports, should be an item in the public school course of every town.

Raspberries and Blackberries.

The bright red raspberries, which are the sucker varieties, need but little pruning for the first summer or any succeeding summer. The dark red raspberry, such as Columbian, and all blacks should be nipped the first season when the new cane gets to a height of twelve to fifteen inches. This makes the cane stocky and gives a larger amount of bearing wood, and in these varieties we can expect a good crop the next year after planting. The second and succeeding seasons the new growth will be stronger, and when the canes are from thirty to thirty-six inches high, nip the ends, with the idea of keeping canes low, branched

section. The weather has been splendid nearly all the time, and farmers are nearly through, as a rule, while many have completed their haying. The quality is good generally, and the feeding value must be fully up to the average or better. Corn has been growing finely and the outlook for a crop is now very promising. Those farmers who become discouraged because of the poor corn seasons of the last two years have got badly left and can now report at their leisure. There is no crop on the farms that pays better than corn when well cultivated and taken care of. Madison, Waldo Co., Me.

A New York Raid.

It is nearing midnight, and the boat, with lights gleaming from every nook and cranny, is a brilliant contrast to the long, dark pier and the esplanade of West street, splashed by a driving, wind-blown rain. Late as it is, and disagreeable as the night is, there are plenty of signs of life both on the pier and in the street.

The inspectors attack the cans. First there is a quick blow of the wire cutter which removes the wire, then a pounding starts the top of the can and discloses the milk below. Then the thermometer is thrust into it. The little eye of the electric light stick blinks upon the card, and the temperature is taken.

"The reason the temperature limit is placed at 50°," says Mr. P. J. Atkinson, chemist of the New York Health Department, pausing in his work, for he works with his men, "is that above 50° the organisms, the germs or microbes in milk, double in a cubic centimetre of milk every twenty minutes. That is, if in normal milk there should be one million germs in a cubic centimetre, above 50° in twenty minutes there would be two millions. It is at least five hours from the time the milk arrives before it is delivered to the consumer in the city. During that time it is seldom if ever cooled. Its temperature is, therefore, constantly rising.

"Not all of these germs are harmful," he continued, "but some are, and these produce the complaints which make the mortality of children so high. The department can take no chances."

The inspectors have been working for ten minutes now. They are surrounded by groups of drivers. The little thermometers are dipped and redipped, and covers are replaced as a muttered "all right" comes from the inspectors.

"It's running all right tonight," says Inspector Walter. "They are taking better care since our last visit. Hello, here's one." He nodded toward the thermometer, and there the bulb marked 61°.

"Oh, Clark," he called, "just try this, will you?" Inspector Clark comes forward, dips his thermometer, and it registers 61°, also. Whereupon Mr. Walters takes a card out of his pocket with the word "condemned" printed on it, writes in below the temperature and passes on to the next can.

There is a single exclamation from one of the onlookers. The inspector turns toward him.

"This your milk?" he asks, sharply. "Oh, no," was the quick answer. "No, they don't like to claim condemned milk," says Mr. Atkinson. "There are penalties, fines and other troubles."

For three hours the inspectors work until the perspiration streams from their faces. All the time the group surrounding them is growing larger.

"Say, can I take my load?" inquires a driver. "It's getting late—I'll get in trouble."

"Certainly," said the inspector, "all that we have passed can, but don't forget anything that has a card on it."

"Sure not," said the driver, but five minutes later there is a protestation from him. He has just stowed a can on his wagon.

"Here, that can is condemned," says Inspector Clark.

"No it ain't," says the driver. "You've torn the card off."

"So help me, I didn't," declares the driver.

Then two policemen come forward. Clark turns the can around. There on the handle is a card to which has been attached a card, and there is a little syringe with a piece of the card still clinging to it.

The driver collapses in mute surprise. "Well, I wonder who did that?"

"Well, if it is done again, somebody'll get into trouble."

In the hours that pass ten-gallon cans are found above the temperature limit. At last they are collected. The inspectors plunge into the little satchels again and produce a box of ounce phials.

From each can of condemned milk a phial full is taken, and on the label is written an identifying paragraph for the chemical laboratory. Then the inspectors wheel each can to the edge of the dock, and amid the groans of the onlookers the contents are poured into the river.

That is the procedure in a milk raid, and they are taking place every night all over the city.—N. Y. Herald.

Late Summer Chicks.

A hen that has a late summer or early autumn brood of chicks to provide for will, by reason of the exercise imposed by her duties, go into the winter in the very best condition for laying. The ravenous appetites of her family will keep her employed in a manner which will prevent her from becoming excessively fat, a condition very common with molting hens.

The hen will remain with a brood of autumn chicks until they have attained considerable size, knowing that they need her protection, and will thus lead a busy, active life up to the verge of winter. She will not be loaded down with fat, and will often give proof of her good condition by beginning to lay before she weans her brood.



duced to a fine condition, which should always be the case, however applied. Commercial fertilizers should be applied early in spring. We have received an extra half ton of hay per acre for several years on the same land, as the result of the application of only one hundred pounds of standard superphosphate, but the fields, or at least, the grass, was in good condition to begin with, not half run out. As hay is such an important crop on most farms, we should study to do all we can to keep up and increase the yield each year by all the means within our power. E. R. T. Franklin County, Vt.

Working Up On a Poor Farm.

A letter, which brought tears to my eyes more than once when I was reading it, is just to hand, from A. Zimmerman, Stepien, Ct., writes T. B. Terry, in Practical Farmer. It tells in a quiet way of the persistent hard work of a German farmer and his faithful wife. And then one who has struggled through similar hard times can read between the lines so much that is not written. In thousands of cases all over this great country have German farmers taken run-down farms and in due time made them blossom like the rose. Their successes have been pointed out to me time and again in many States. They practically always succeed.

The following is the substance of friend Zimmerman's letter, which was written to get help on a certain point privately: "Wife and I bought a run-down farm this-teen years ago, going in debt \$2500. At first we got only about six loads of very poor hay from 130 acres. The land was pretty much covered with brush and stones. We had had almost no experience in farming. We have got some fields almost like a garden now, but we had to pick stones every time before we plowed, until our fingers were worn so the blood would come. Wife always helped me until I was able to hire someone. I have removed hundreds of large rocks with dynamite. We keep a dairy of grade Jerseys now. They average three hundred pounds of butter per cow per year. We are using a separator. Wife does the milking mostly so I can work in the field until late in the evening. We get thirty cents a pound for butter the year around and never have enough. We have some customers who have bought of us ever since we started. We keep three hundred hens, and are working up in that direction, slowly but surely. I have put cement floors in horse and cow stables. We have seen hard times, but our home is mostly paid for now. Your writings have always inspired me to push on when I felt like giving up."

My good brother, I thank you from the bottom of my heart for the last sentence. We have many readers in the East who may well study long over this simple story of the success of one persistent couple. It is all right; just right. Now, when success has come, it is "we," not "I." You all

People often write to us for advice about going onto a farm under about the same circumstances as those given above, only the ground is not usually so badly run-down and stony. Success is possible without experience and without money, but it is well for people to know what hard times they must expect to see before prosperity and comfort can be looked for. We do not want to keep any one from going onto a farm who craves the out of door life, near to nature's heart, with its freedom; but they should go with their eyes open in regard to what is before them. If they can only start out of debt, the chance is much better. But unproductive land, little experience, and interest on a large debt to pay, will be likely to make a man and his wife grow old, two years in one for a time.

But to conquer under such circumstances is glorious. How much more noble to fight to overcome difficulties, to make poor land a garden, to leave the world better for your having lived in it, rather than to fight one's brother men.

Notes on the Hay Harvest.

I think I never saw the grass so clean from weeds as it is at this writing. No rust, little lodged clover, as we see little of the old-fashioned clover now-a-days, and aliske and redtop will stand up though thick as the hair on a dog. Many farmers are getting done, and their barns are as well filled as usual with the very best quality of fodder. With a horse, fork, rake and mower, it is but a pastime to get the hay.

All farmers want a tedder, and would have one if they did not cost so much. A tedder can be afforded at from \$12 to \$15. Let them be put on the market at that figure and they will be used generally. Apples have dropped badly and do not promise as well as a month ago. Corn and grain, also potatoes are doing well. D. H. THURS. Kennebec County, Me.

Kennebec Farm Notes.

Most crops have nearly caught up to the average mark. Nearly all crops have made rapid growth, notwithstanding the drought of the latter part of June and the first part of July. At this writing we are having a little rain and drizzly weather, which is helping out the farmers some. Although it is in the midst of the haying season, yet we are thankful for the rain.

Potatoes, corn and beans are thriving. We seldom ever saw any better prospect for a large crop than at the present time. Should the frosts of the coming fall hold off until the average time, we shall hope for a bountiful yield of all our general field crops.

The hay harvest is slightly below the general average, making about ninety-six points for the whole State as at present advised; this may be slightly changed when the harvest is finished.

The grain crop looks promising, being of

them. Potato beetles are quite thick, but are being generally well attended to, notwithstanding the hay harvest is upon us in earnest. We have had some very warm days, the temperature being nearly 100° in the shade. A. E. FAUVER. Kennebec County, Me.

Preservation of Butter.

The French National Society of Agriculture has recently received from one of its members an interesting communication on the preservation of butter by fluoride of sodium. The writer says this substance is not hurtful unless administered in doses of some 463 grains a day for animals weighing 125 pounds. From one-quarter to one gram (one gram, 15.43 grains) in a powdered state suffices for two pounds of butter, which it will preserve indefinitely. It is stated that the strength of the fluoride, so far as its effect upon the health is concerned, is diminished one-half by mixing. If, however, it retains its full strength, no inconvenience can result, as many physicians prescribe as much as sixteen grains every twenty-four hours in order to regulate digestion.

It is further stated that the fluoride can be used only in infinitesimal quantities, as more than 7.7 grains to a pound of butter renders it unpalatable, but that instead of making the butter indigestible and less nutritive, the fluoride, when used properly, is considered an aid to digestion.—Thornwell Haynes, Consul, Rouen, France.

Predicting the Weather.

The weather-reporting service, particularly in New England and the Middle States has been excellent this summer and has proved decidedly of use during the hay harvest. Year by year the department workers and their correspondents are adding to their efficiency as the result of experience.

The time has come, arrived long ago in fact, when farmers can rely quite safely upon the reports given out. A farmer who is naturally a good judge of local weather signs, and who has learned how to study the Government weather reports including the weather conditions in other parts of the country, has a decided advantage in planning his farm work.

Local signs by themselves are not very reliable, and do not usually indicate the weather long in advance. But the Government weather men are often able to predict fairly well several days in advance, owing to the reports of weather in other sections, and its known rate of advance and length of duration. Those who still doubt the usefulness of these reports should compare them for awhile with the judgments of those who depend wholly upon observation of the sky and similar means. For long-time predictions the station reports will no doubt show the better average of correctness.

The careful observer will soon learn to strike a balance between the reports and

and so stocky that they will stand without the necessity of staking or otherwise supporting.

Cultivation should be continued till well towards fall, and if new plants of the tip varieties are desired the tips should be put in in August or the first of September. After picking, old canes should be cut out and burned, and the branches of the new growth left alone till spring, even if they grow out four or five feet. When spring fairly opens, go over the bushes and cut laterals back to ten to twelve inches, leaving each can standing like a well-balanced tree.

The blackberry should be treated in much the same way as the black raspberry, as to nipping, trimming, etc., and a heavy mulch of coarse barnyard manure applied in the row will aid greatly in maturing crop of fruit and causing strong growth of new canes. In fact, this mulch will greatly benefit all the bush fruits.—D. C. Converse, Fort Atkinson, Wis.

Cleaning Milk Cans.

An interesting test of the effect of cleaning milk cans and making them germ free by the use of steam before milk is poured into them has been made in Germany. Some time during hot summer weather two milk cans were selected; one was thoroughly well cleaned in the ordinary way by scrubbing with hot water, the other was subjected to the action of steam for half an hour. In the first, the milk went sour in twenty-three hours, in the second in 284 hours, and the contents of the first can were found to contain twenty-six times as many bacteria as the other. The same experiment repeated in the winter, showed that the sterilized milk can will keep the milk sweet for nine hours longer than the other.

Apple Crop Disappointing.

The last of July enables one now to calculate with some degree of certainty in relation to the apple crop. Every apple tree not overladen with fruit last year bloomed to its utmost capacity this spring, thus giving the impression that the apple crop would be the largest ever known. The high hopes of fruit growers in blossom time have been dashed to the ground, and the outlook for the apple crop in this section is from one-half to one-third of an average crop. Old orchards standing in sod land are faring worse than those that are cultivated. The June drop has been considerable, though not more than often takes place. Many trees failed to set apples proportionate to the bloom. No doubt the cold winter had something to do with the set of apples. Trees show in their looks that they have passed through hard times. Portions of some trees are carrying foliage that is undeveloped, and the apples are small and will be of no account. Sometimes the whole of a tree is taken the same way, and looks as though it was in a dying condition. The hay crop has been very good in this



## Dairy.

## Good Milking.

Tests at the Storrs' Experiment Station show conclusively that the amount of milk given by the cows and the purity of the product both depend greatly upon the method adopted by the milker. One young man, who said he could milk, was given charge of the milking of six cows. At the end of a week the quantity given showed a shrinkage of twelve per cent. In another experiment, in which five boys, previously taught as to proper methods, were tested as milkers, four increased the flow seven, ten, ten and five per cent. respectively. The following instructions in regard to milking are in use at the station.

The milker should milk regularly, thoroughly and quietly. He should wear clean clothes, wash his hands before beginning to milk, and never wet them while milking. The cow should be brushed before being milked, and her flank and udder wiped with a damp cloth in order to minimize, as far as possible, the number of bacteria floating about in the vicinity of the pail, and likely to get into the milk. To the same end, the foremilk should be rejected, and the milking done into covered pails, with strainers arranged for the milk to pass through. Rejecting the first few spurts of milk from the teat removes the milk containing objectionable germs. The cleaner the milking is done the fewer the germs.

## The Milk Veins.

The milk veins found along the stomach of the cow should be very tortuous. They wind about on the belly and pass into the body through orifices in the rear of the flank. Their duty is to convey the venous blood to the lungs for purification. Hence, the larger the vein and the greater its ramifications, the better indication it is that the circulation of the blood through the udder is very large; and naturally, the larger the circulation of the blood, the greater will be the milk production; because milk after all is really a product of the blood.

## Selecting the Cows.

The ability to utilize food and convert it profitably into milk and butter is a quality of cows that varies with individuals. Among both ordinary dairy cows and cows of pure breeds the variation in this respect is quite remarkable, as illustrated to a marked degree in the study of the herd owned by the Connecticut Agricultural College, that was made during the year 1898. According to this study, the cow with the best record produced during the year 509 pounds of butter, at a profit of \$42.82; while during the same time the cow with the poorest record produced 172 pounds of butter at a loss of \$4.09. The variations in the amount of butter and milk produced by individual cows in the herd are enormous. The records of station herds and of hundreds of private herds, where individual records have been kept, show variations fully as great as these.

It is plainly evident that success in dairying depends very much upon the productive capacity of the individual cows that make up the herd. A very practicable way to improve the herd and increase the average productive capacity is to dispense with all the cows which the scales and the Babcock test together prove to be unprofitable. It would be pretty safe to assert that twenty cows selected in this way for their high and economical productive capacity, would be more profitable than twenty-five, and possibly even thirty cows, selected in the ordinary random method of making up a herd.

—C. L. Beach, Storrs, Ct.

**Butter and Cheese Nearly Steady.**  
Butter prices are quoted same as last week on all leading grades. Some dealers claim to note a stronger tendency, and insist that numerous sales are being made above top quotations. Others say that the market is weak under the heavy receipts, and that they would not be surprised at lower prices. It is true that receipts are much larger than usual at this season or at any other season, and the same is the fact in all leading markets. But the price is very low, and the bargain level attracts large buying from speculators, who will keep their holdings in storage until the glut of the year is over. Choice lots sell readily as usual at full quotations. Firsts are more plentiful, and receivers are anxious to keep them moving into consumptive channels; prices have been shaded about one-half cent on the lower grades, and there is an easy feeling in New York State dairy is ruling quiet, and there is a light demand for imitation creamery. Factory has had a moderate inquiry of late, but supplies are somewhat large and the market favors the buyer. Packing stock firm with more doing. Renovated quiet.

Heavy receipts of butter have continued during the past week, but the market went no lower, and indications suggest that the next movement may be in the upper direction. Goods of extra quality brought premiums over top quotations. Large amounts have been made in storage during the week. Receipts apparently reached the top limit July 19, when the total at New York was 27,588 packages. Since the figures have been considerably lower. The estimates for stock and storage in New York and Jersey place the amount at 200,000 packages, but the figures carried over from last year. This is the largest stock that was ever in storage before in those cities. There is no export demand since prices are even lower proportionately in the foreign countries usually taking American butter. Such shipments as are made are in small quantities, and are of lower grades.

Supplies of small colored cheese continue liberal; general quality less attractive than of late, with many lots showing a trace of heat, and with only a moderate home demand. Stocks are accumulating, and tone lacks strength, though no change has been made in the official range of quotations; but top figure is certainly extreme, and only reached for exceptionally fancy quality in perfect condition. Small white cheese especially slow, but not as plenty, as so many factories have turned to making colored. Large full cream cheese continues in light supply, and fancy grades held about steady, but home demand limited, while exporters are showing scarcely any interest. Slight faulter in Connecticut, but necessities deep cuts in prices to attract speculator's attention. Skims have a fair demand when fine, but cheap grades plenty and slow.

**The Boston Milk Corporation.**  
The new Boston Milk Producers Corporation has been duly incorporated under the laws of Massachusetts, and the charter is in the possession of Secretary Hunter. The work of distributing the stock and securing control of the market will be pushed vigorously. The outlook is considered favorable and producers are loyally supporting the movement.

The recent hostile circular sent out by H. E. Bullard of Holliston was something of a surprise to the members of the corporation, since until now Mr. Bullard had appeared strongly in favor of the new plan.

surprise to me, as he had favored the corporation plan all along, and had accepted a position as director. The action of the directors in electing Mr. Morse rather than Mr. Bullard, chief officer of the corporation, was not owing to any special opposition to Mr. Bullard, but was a result of the usual election uncertainties, and perhaps because Mr. Morse had been somewhat prominent in the work of drawing up the plan of incorporation. The producers have highly appreciated Mr. Bullard's work in their behalf, and believed that he was fully in sympathy with the new plan.

"What seems to be the argument of the Bullard circular?"  
"He claims there will be a disadvantage in case of lawsuits. But there would rather be a gain in that direction, since the expense could be shared among the whole number, and members are not liable except for the amount of their share of stock. He also claims that long contracts must be made, but this is not true. Milk will be sold on six-months agreements, as at present. Mr. Bullard seems to be planning to keep alive the old New England Milk Producers Association, of which he has been president, and which he claims is still in existence. But he can hardly succeed, since there is very little other opposition to the idea of a corporation. In any case it is too late to go backward, the plan of incorporation having already been carried out."

A little circular or open letter signed by all the directors (except Mr. Bullard) was sent out last week, Thursday, by way of brief reply to Mr. Bullard. The directors assert that all of the recent plan's projects, from the large corporation to the present \$30,000 plan were proved by Mr. Bullard, who, it is stated, never before suggested opposition or announced a preference for the association, having accepted nominations for director in the corporation June 30, and not until after election of officers did he show opposition. To quote directly: "The charter has been granted and the directors and members are highly pleased with the general favor with which the plan has been received."

## Agricultural.

## Hay in Full Supply.

The leading hay markets of the country report quiet trade with supplies more than ample and prices tending to decline. The Eastern markets are particularly weak, the average of top grades in about a dozen markets being about fifty cents below last week's figures. In Boston the outlook is a little better than last week, but the hay has fallen off somewhat. Dealers say that the new crop will not doubt sell at lower prices than those now quoted. The New York trade is very dull and arrivals liberal. Eye straw has been rather scarce, but the new crop is expected to arrive in about a week. The market for alfalfa, which arrivals being moderate and the demand fair. No. 1 and choice grades sell readily. Southern markets are quiet with receipts light, and almost lacking, only small lots being wanted at this season.

## Green Fruit and Vegetables.

The markets are quiet under moderate receipts and demand. Supplies were considerably reduced during the long spell of stormy weather, and prices of some lines were helped thereby. The general range of values remains rather low. Southern squashes are a little higher, but native summer hots are scarce. Native green corn is more plenty and worth about \$1.25 per box of five dozen. Native shell-beans started the season at \$2 and are holding the price well. A few peas are arriving from Portland; large, plump ones, but somewhat mildewed and selling at \$1.10 to \$1.20 per bushel. Native onions are selling at \$2.50 to \$3.50 per bushel box. New Jersey tomatoes are plenty at 10 cents, and are of quite good grade. Cabbages are steady. Other leading vegetables as last quoted except for small changes, mostly in the downward direction.

Native apples are here but are of low grade as yet. The price averages about \$1 per bushel, which is enough, such as most of them are. The New Jersey Astrachans, being further matured, sell about as high as any of the natives yet arriving. Southern apples are poor and cheap, and not much in demand. Peaches are less abundant with the closing of the Georgia season. Sales of peaches have been large, and the quality has generally been satisfactory to buyers. Many retailers sell Georgia peaches at Delaware prices, as being best known to consumers. Plums hold steady in prices, also pears, but the commencement of California pear shipment is likely to lower the price level soon.

Blackberries of sound quality are selling well. Blueberries are in light supply, but are not as plentiful as last year. Currants are unchanged in price. Melons are cheap, plenty and good.

## Potato Market More Steady.

The potato situation has improved somewhat under lighter receipts at the leading markets. The demand is active and present supplies are being well taken care of. The majority of consumers have gone potato hungry for many months, and buy liberally now that the supply and prices are within reach. Growers who have early potatoes have been rushing them to the local markets at 10 or 15 cents per bushel. As soon as the bulk of the Northern crop begins to arrive prices may be expected to be at their lowest. But the markets may pick up again later, especially if rot should reduce the supply suitable for storing. No repetition of last year's high prices can fairly be expected at any part of the season, owing to the nearly full crop now in sight. The very early ones are finding a tolerably good market. For the late crop nothing will probably be gained by hurrying to market them, unless rot should threaten serious loss in storage.

The total potato acreage of the country is estimated as somewhat larger than last year. The crop started late, but was not much injured by insects, and the weather has been generally favorable except for excessive rainfall in some parts of the West. While the season is still early, it is generally in a thriving condition and promises a average nearly a full yield. The only unfavorable conditions are reported on the Northern Pacific coast and in the Southwest; elsewhere the crop ranges from eighty-nine to one hundred per cent. of a full crop.

## Good Progress of Crops.

Crops, with slight exceptions, are in excellent condition, and all are making good progress. The drought in northern parts of the section has been somewhat relieved by the rains at the close of the week, although there is need of more rain. Harvesting has progressed well, and under very favorable circumstances, the crops being secured and housed in excellent condition.

Reports indicate that with slight exceptions all cereal crops are in good condition. Corn has made excellent growth and is in a thrifty condition, except in parts of Maine, where the soil is too dry and the leaves of the plants are beginning to roll and curl. Sweet varieties are now being picked and marketed in southern sections, and are tassel and silking in northern portions of the district. Rye and oats are good crops and are being harvested under favorable conditions. Grapes are in good condition; plums and pears uneven and not satisfactory; berries are plentiful, although drying up in northern sections. The general condition of the fruit crop is satisfactory.

Almost without an exception, vegetable crops are in good condition. Potatoes continue to make thrifty growth and give promise of a large crop. Early-planted varieties are being dug. Cabbage is making good growth, and according to reports there is an increased acreage of the crop. Tomatoes are very promising, and are beginning to ripen. Onions are improving, but



THIN RIND SOW, BEAUTY.

A typical specimen of this vigorous, hardy breed. Owned by John S. Phelps, Kentucky.

estimates place the yield much below the average. Vines are doing well. Truck and garden vegetables are in good condition and making good growth. A number of correspondents remark relative to the scarcity of insect pests as compared with other years.

All reports are favorable to the tobacco crop. It is reported in good condition, the plants of good color, and more topping has been done during the week. There is an increased acreage of tobacco, according to reports from several correspondents, and from the present outlook, the crop will be a large one.

## Produce Notes.

The lima bean crop of Ventura County, Cal., is reported short. This county is the lima bean center of the Pacific Coast region.

The Georgia peach season is about over, after the largest shipments ever recorded. Prices have been generally profitable, and increased plantings of peaches are indicated for the coming season. A flourishing canning industry has been started to utilize the surplus fruit.

A. E. Mayer & Co. of New York, who have sent a special agent into the south of New Jersey trucking district, report a fine crop of tomatoes, the best seen in that section for several years, but the cucumber pickle crop is reported short, on account of the vines dying, a result probably of the cold storms and unusually low temperature. The pepper crop is reported large and fine.

A report from a member of the Orange County (Cal.) Celery Growers Association states that a light crop is indicated the coming season, although it is too early yet to determine the exact acreage and other crop conditions. Orange County is the center of the California celery industry.

The watermelon market is in bad condition, on account of the over-supply, especially of the poorer grades. Carload prices at Georgia shipping points dropped in one day from \$65 to \$50, and sales were difficult even at the lower price, owing to the lateness of the season; a low range of prices is expected for some time.

Later reports from the Long Island cabbage seed producing sections confirm the previous report of a short crop.

Crops in southern Ontario promise well, as a whole, although nearly all reports indicate that the corn crop will be nearly a failure. Barley is looking remarkably well; hay is fair to very good, oats fair to good, root crops promising and fruits about an average yield. Eggs are reported in rather short supply in many sections, and whatever surplus there is is wanted for shipments to mining districts and western Canada.

## Literature.

There is a disposition on the part of the critics to deplore the fact that Mary Johnston followed her successful American Colonial romances with a story of the time of Elizabeth, and it is, perhaps, natural that those who have been so delighted with her historical romances should cry "enough." But there will always be room for imaginative tales, with notable history makers stalking through the pages and a background which is drawn with more or less fidelity to the facts as they have been handed down to us. Furthermore, those whose fondness for stirring deeds and ardent woeing in olden times has not been satisfied, prefer a past master of the art for an entertainer to a novice of uncertain skill. Miss Johnston's latest book, had it been one of her earlier works, or brought out at the time when historical novels were in the heyday of their popularity, would have been widely proclaimed as a masterpiece of its kind. And today, if we are ready to accept what may seem rather stilted conversation as the proper Elizabethan "talk" of that period, there is enjoyment in abundance in this vigorous, heart-appealing narrative. Surely Sir Mortimer Fern was as gallant a man as ever wore a lovely court lady. The book that he made to believe that he had betrayed his associates, and that of his expeditions, when, as a matter of fact, the information was really given by another, is no great strain on our credulity. And Sir Mortimer was something of a poet, too. Before he set sail he had fallen in love with Mistress Damaris Sedley, who was the "Dione" of his poetic fancies. She was worthy of Sir Mortimer's love. At sea, on the deck of the Cygnets he was a dashing leader, and his cry, "Follow me! Follow me! St. George and Merry England! Come on, men!—come on, come on!" was followed by a charge over the sides of the ship which resulted in the defeat of the Spaniards on the San Jose. At home, as one of the queen's ladies, Mistress Damaris Sedley dreamed of the gallant Sir Mortimer. Then there was the home-coming and the charge of treachery; a second expedition and a more satisfactory return to his lady love. A man of sturdy character, a noble expiation of a fancied wrong, a fearless record of soldierly faith, a fitting reward for a lasting love—all this we find in Miss Johnston's book. The story is shorter than the average romance of this nature, vastly superior in style and with a straightforward plot. The character drawing is distinct and the action ample. The illustrations by F. C. Yohn, are most commendable. (New York: Harper & Brothers, Price, \$2.00.)

Herbert Spencer has laid bare his innermost life in his two-volume autobiography which has just been published. "A natural history of myself," he terms it in his preface, and in it the simple nature of the great philosopher stands revealed. These bulky volumes contain many trivial details, information which a biographer would have eliminated or condensed. Written by Spencer himself they throw a vast amount of light on his life and characteristics. That the author of "The Synthetic Philosophy" was a rather vain, self-conscious person, all must admit after a reading of these two volumes, and if he displayed in his daily life a sense of humor the reader of his autobiography is in ignorance of the fact; there is no evidence of this in the pages of the book.

While the autobiography may not add greatly to the author's fame, it will be read with interest by his many followers in his country who have studied assiduously his philosophical works. We see the active mind ever at work, even though for many years his energies were banded in the wrong direction. As he did not receive in his boyhood a single lesson in English, and as he says he has remained entirely without formal knowledge of syntax throughout his life, any faults of construction and style may be forgiven. He could at least recognize his shortcomings in this direction. He began his career at the age of seventeen with what he terms a "false start,"—by adopting the profession of a civil engineer. At the age of twenty-three he went to London seeking literary work. At twenty-four he became a sub-editor of The Pilot, for a brief period. Four years later we find him engaged in journalism, and at work on his first book. It was really the publication of "Social Statics," that brought him to the attention of the critics, if not the reading public in general. He was, of course, an unknown author and his first book by no means made a "big stir." Even at twenty-eight he had no settled career, but he continued to write, and adopted a psychology which absorbed his time which was not devoted to The Economist, the paper which then employed him. His second book, "The Principles of Psychology," as it was called, was well received by some of the critics, particularly by G. H. Lewes, whose name was soon to be connected with that of George Eliot. Shortly after Spencer went to Paris for the first time—he was then thirty-five—but he laments that the glitter of the Parisian city soon palled upon him. He pauses to tell us that his health was good at the time, but a night of sound sleep was ever unknown to him. The system of philosophy which will be forever associated with the name of Spencer occupied the best years of his life—the period, when, after his college-stone career and his initial writings, he carried out his elaborate plans in a most thorough and painstaking manner. At forty-three he had been finally made, and at that time he did not anticipate completing his work until he had reached sixty. Here in the United States he found a good friend in Professor Youmans, and he admits that United States has ever been a good market for his works. Indeed, the publishers insert a note in which they assert that 388,735 volumes of Mr. Spencer's writings had been sold by them down to the first of the present year, to say nothing of unauthorized editions. The latter half of the second volume of his autobiography therefore contains the story of his great life work; up to his fortieth year he had been a miscellaneous writer—although the study, the thought and the writing had served as a fitting school for his more mature labors. As he continued his work, and as these newer books were published, his friends, men like Mills, Huxley, Tyndall, Lubbock and Busk were greatly instrumental in bringing them to the attention of the reading and thinking public. His admirers in America had already testified to their appreciation by a substantial gift. Consequently, at the age of forty-seven he had become firmly established, and the remainder of his life was smooth sailing.

His principal diversion was fishing. When a boy he was fond of this sport, but later the struggles of a drying fish led him to abandon it. Later in life he found fishing an admirable sedative, serving so completely to prevent thinking that he resumed it. At sixty-two a trip to the United States was one of the interesting events of his life. Boston he naturally found delightful, and as for Concord, he says: "Sleepy Hollow" is so beautiful and poetical a spot as to make one almost wish to die at Concord for the purpose of being buried there." Of his later life, his failure to marry, his reflections and final writings we must pass over. The book gains in strength and interest as it draws to a close. It will, on the whole, rank as one of the notable—if not the notable autobiography of the year. (D. Appleton & Co. Price, \$5.50, net.)

Described in the sub-title as a romance of old Judea, this novel by Mark Ashton is based on Biblical history, having for its hero the world's infamous woman, the peer of the world's infamous woman, the peer of the world's infamous woman. She captivates the shepherd Azalim, who is betrothed to Zillah, a fair maiden, and under the spell of Zillah, Azalim forsakes the God of his fathers. But his infatuation does not continue, for the wily queen soon tires of the simple shepherd and plans his destruction. He is not, however, killed, but for a time endures a living death as a leper, one of those outcasts who were compelled to cry "unclean, unclean," whenever they moved about. Then the broken-spirited Azalim encounters Zillah, his former love, who has become a self-sacrificing friend of the leper. His return is most touching. Zillah, in the meantime, has continued her notorious career and finally learns to her surprise that Azalim is alive, and that their baby is in the keeping of Zillah. It soon becomes clear sailing for Azalim, for he is miraculously cured of his leprosy while Zillah comes to an ignominious end. It should be said that Azalim is a purely fictitious character, as is, of course, Zillah. The great prophet Elijah is introduced by the author and the local color is laid on with a lavish hand. There is a plethora of action and emotion throughout the book, and the whole story is boldly conceived and laboriously executed. It cannot be said that the author has attained any high standard of excellence in her ambitious attempt to combine bible material with her vivid imagination. No offensive use has been made of the sacred Scriptures in this connection by this woman writer, but the Old Book can hardly be said to have been improved upon either in style or in human interest. (Boston: L. C. Page & Co. Price, \$1.50.)

Leona Mildred Bloknell went to Africa for the reason that her father and mother were missionaries to the dark continent. The story of her journey from Burlington, Vt., to the home of the Boers and Zulus as told by this young miss of ten is a most unusual and creditable piece of work, even after making due allowance for the editing which her manuscript must have received before it was published. In simple style she tells first of her sea voyage from New York to Southampton and her tour around London, including a visit to the Tower and Westminster Abbey; then we have an account of the sail to Cape Town, and a description of the people in South Africa. English, Boer, Indian and Kafir, these four she met and became more or less acquainted with during her life there. The missionary field was in Zululand, and the breaking out of the Boer War only added to the excitement of her experience. Besides the people themselves we have accounts of ostrich farms, and diamond mines, and other information. On her return to Cape Town she visited the leper colony where she witnessed sights which she will doubtless never forget. After two years in South Africa she started on the return voyage, experienced a severe storm at sea, and returned with a better knowledge of geography than she could ever have obtained from books. A story such as this, aside from the information which it contains, will have a peculiar fascination for boys and girls, who will delight to read of the actual experiences of some one about their own age. There are twenty-four full-page half-tone illustrations in the book, and these add vastly to its value. A portrait of the little author appears as a frontispiece. (Boston: Lee & Shepard, price \$1.00 net.)

"Daphne and Her Lad," by M. J. Lagen and Cally Ryland, purports to be a real correspondence between two journalists, a man and a woman, who do not see each other until near the conclusion of the story, when they discover they are hopelessly in love. The outcome of this affair is a genuine surprise, and the tale, in spite of the sentimentality it is entertaining, and presents literary bohemian in truthful colors. Philadelphia and a Southern city furnish the localities for the tale, and the episodes of which it is composed were not intended originally for publication, we are told. The frontispiece, by Eliot Keen, is a character picture of the heroine. (New York: Holt & Co. Price, \$1.25.)

We have added to The Story of Exploration "The Penetration of Arabia: A Record of the Development of Western Knowledge Concerning the Arabian Peninsula," by David George Hogarth, M. A., F. R. G. S., F. S. A., Fellow of Magdalen, Oxford. He has made a prolonged study of the literature of Arabian travel, and though he has had little personal acquaintance with the inhabitants of the country he treats, or their language, he has, nevertheless, produced an instructive and appreciative work, embodying the results of the labors of other writers. There is so little known by the general reader about Arabia that this volume, with its illustrations from drawings and photographs, and its maps by J. G. Bartholomew, will be a welcome addition to the works of travel, and the author expresses the opinion that when the actual political changes and convulsions, which are due in large measure to the constant advance of Ottoman power in the peninsula, have ceased to disturb its society, Europeans will doubtless complete the penetration of Arabia. The first part of the volume is devoted to the pioneers beginning with a chapter before exploration, and the second to their successors in the second generation of Arabian explorers, who began their labors in the middle of the nineteenth century. The author has evidently spared no pains or labor in his scholarly endeavors to give a concise yet comprehensive treatment of his difficult subject. An excellent and apparently exhaustive index, prepared by Mrs. Hogarth, adds to the merit of the publication for immediate reference. (New York: Frederick A. Stokes Company. Price, \$1.25.)

## Curious Facts.

—Officers of the Pueblo and Beulah Valley Railway, an electric line seventeen miles long, which has just been completed, have adopted a new system whereby passengers over the road will pay according to their weight instead of by the mile, as is usual. Passengers will step upon scales at the ticket office, and will be charged so much a pound.

—In Japan the well-to-do have almost always in their homes one room called the "chamber of the inspiring view." It is essentially a beautiful view, but taste is catholic in Japan, and the delightful view may be a blossoming cherry tree, a glimpse of a river, a miniature garden or only the newly fallen snow. In this delightful country they get up parties to visit the maple trees in the glory of autumn color, or the fresh, untrodden snow, as in this country one gives theatre parties and dinners.

—Three of the five women on the Revolutionary War pension roll are New Englanders. They are Hannah Nevill Barrett of Boston, Mass., aged 103, pensioned by special act as the daughter of Noah Harrod, who served two years as private with the Massachusetts line; Esther S. Damon of Plymouth, Vt., eighty-nine, pensioned as the widow of Noah Damon, who served in the Massachusetts line from April, 1775, to May, 1780; and Rhoda Augusta Thompson of Woodbury, Ct., aged eighty-two, pensioned by special act as the daughter of Thaddeus Thompson, who served six years as private in Col. John Lam's New York regiment.

—An order from South Africa for eighteen thousand eight-horse plows has been received by a plow manufacturer in the United States.

—Solomon Shattuck of Hollis claims to have the best teeth for a man of his years in New Hampshire, if not in New England. He is ninety-three years of age, and with the exception of four wisdom teeth, which he extracted several years ago, and one lost when a boy, he has his teeth in perfect condition. Local dentists say his is the most remarkable case they ever knew of.

—United States produced nine thousand pounds of tea the past year, the farms being in North Carolina and Texas.

—John Hopkins has one professor to every four students, Yale one to every nine, and Columbia, Harvard and Pennsylvania one to every ten. The man who first made steel pens got \$1 apiece for them.

—It is said that the Turks were the first to bury their dead in cemeteries adorned with ornamental headstones.

—Prof. Hans Molisch of Prague has reported to the Vienna Academy of Sciences the discovery of a lamp lighted by means of bacteria, which he claims will give a powerful light and be free from danger, thus being valuable for work in mines and powder magazines. The lamp consists of a glass jar in which a lining of saltpetre and gelatine, inoculated with bacteria, is placed. Two days after inoculation the jar becomes luminous.

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## Poultry.

## Farmers' Choice of Breeds.

After all, care is of more importance than breed.—E. G. Lovejoy.

I prefer to use the dual purpose hen, Asiatic or American breeds, and of these my preference is the Light Brahma.—George Underwood.

The best all-round breed of poultry is the Plymouth Rock. It is way ahead of the majority of breeds. The White Wyandotte is next.—W. P. Atherton.

The Leghorns are in favor as layers, but Wyandottes, Plymouth Rocks and Rhode Island Reds are kept where meat is more of an object.—S. H. Garvin.

The best breed is the one that the individual is most interested in, because he will give it the best care.—J. P. Moulton.

My experience in poultry raising has been with Plymouth Rocks, which I consider among the best breeds for eggs and poultry for which there is a great demand.—Leander McFarland.

I find the best eggs where the farmers keep straight, pure breeds, such as Plymouth Rock, Leghorn, etc.—A. A. Eastman.

I have kept White Wyandottes for eggs and poultry, and have found them very satisfactory. The Leghorn is a close second. The Leghorn, although giving a lighter carcass, matures early and are good layers.—E. G. Lovejoy.

## Columbian Wyandottes.

This new variety has all the characteristics of the Wyandotte, clean yellow legs, light rose comb and Wyandotte shape. The plumage, with the markings of the Light Brahma. At Hazelrode we have bred all varieties of Wyandottes and Plymouth Rocks, and therefore know something of their egg-producing qualities. We have found that the Columbians under the same treatment in every particular, including feed, care and yard room, will lay larger eggs and more of them than any other American variety.

There is no prettier combination of colors than the Light Brahma markings, and with a clean yellow shank and Wyandotte shape you have a bird that is an ornament to any breeder's yard.

We honestly believe that there is no new breed that will compare with them for breeding true. In the breeds the greater part of the chicks will be culled or poor specimens, while with the Columbians the poor specimens are in the minority. There is no question but what they are destined to become the most popular variety of the Wyandotte family, and their admission to the standard is only a question of a short time. W. B. Richardson, Knightsville, R. I.

## Poultry on the Farm.

The farmer who does not keep poultry not only loses an opportunity to add measurably to his income, but he fails to avail himself of one of the most important privileges that nature has bestowed on the tiller of the soil, the opportunity to provide for his table at nearly all seasons of the year the luxuries of fresh new-laid eggs, well-fed chickens and well-fattened fowl.

It is true that many who do keep poultry give this last as a reason for so doing and assert that they believe all they obtain in that way costs much more than it would if they purchased it in the market, and that the hens are really "more plague than profit."

## THE MONEY SIDE.

But it is of the profit of keeping hens and growing chickens that I propose to treat in this article, and I will say at the beginning that I have kept and raised poultry many years since the time, when as a boy, I bought eggs to hatch out under the hens on the home farm, paying for them what was thought to be an extravagant price, because the eggs were from hens whose parents had been exhibited at what I think was the first poultry show ever held in Boston, in the hall above the depot of the Fitchburg railroad in November, 1851, or the second one held the next year, I do not remember which.

I have kept as many as two or three hundred at one time on a farm, and I have been where the yard at my house only had space for a dozen or thirty. I have kept them where they had full range on a large farm, and I have kept them where they were closely yarded in a space scarcely a rod square in summer, and where in winter they were confined to the house for weeks at a time, when there was snow on the ground, and my other work did not give me time to clear it away that they might get out on the ground.

I HAVE KEPT A STRICT ACCOUNT of the cost of all that the fowl and chickens consumed in several different years under widely varying conditions, and of all the eggs and poultry produced, whether sold or used at home, the latter being credited at the market price each week, and I have never failed to find the poultry yard one of the most profitable investments on the farm in proportion to the amount of capital required and the amount of time and labor given to its care, and this without ever having sold either eggs or birds at a fancy price, and without having been assisted by the use of incubators or brooders. I have also examined the accounts kept by others, and seldom, if ever, failed to see that there was a profit in poultry keeping. I have never succeeded in having a flock that reached the two-hundred-egg-a-year limit, and have thought that they were doing well when the whole flock showed an average of 150 eggs in a year, which, of course, meant that some of them had exceeded that number as others had undoubtedly fallen below it. Twelve dozen eggs in the year from the time they began to lay is, indeed, a good average, if such accounts as I have seen are fairly representative of the poultry on the farm or in small, village lots.

## MODERATE RANGE BEST.

Contrary to the general opinion, the best results have not been obtained when the hens were allowed to run at large with a wide range on the farm, but when they were kept in yards, certainly not as small as the smallest I have been sometimes obliged to use, but at the rate of from four hundred to six hundred fowl on an acre, and when the chickens while small were kept closely confined in wire cages not larger than four by eight feet on the ground, and high enough for the hens to stand erect in. It is true that under these conditions the cages must be often moved to new spots, both for cleanliness, and that they might look for themselves the tender blades of grass they like so well, and the old fowl in the yards must have some green food given them nearly every day. But these items require but little labor and expense on the farm.

It is not difficult to have the hens produce their eggs at such seasons as will give the market rate average not far from twenty-five cents a dozen near any of the cities and

larger manufacturing towns of Massachusetts, or throughout New England, and as the cost of keeping a hen a year, where all the food she eats must be bought for her, seldom exceeds one dollar a year, even when she is given a variety of grains, meat food and green food, and often is kept much below that figure upon the farm, where many unconsidered trifles of no value elsewhere can be thrown into the hen-yard, it will be seen that there is a profit of about two dollars per year from the eggs alone.

## GOOD AS A BANK ACCOUNT.

We have often heard the hog spoken of as "the poor man's savings bank," into which he puts a little each week in the shape of food bought, and from which he derives in the end a handsome sum in the shape of his year's supply of pork and lard, and to my mind the flock of poultry is a much better savings bank, because one does not have to wait months for a return, but can draw his dividends daily or weekly and still have his capital unimpaired. Then, too, as a consumer of table waste, and of the unnumberable vegetables and fruits from the farm, and a destroyer of insect enemies of the farmer, the poultry are better than the swine, while of the relative merit of the food obtained from the eggs and poultry, and from the flesh of swine, and the palatableness and wholesomeness of the two, there are not many who would not decide in favor of the poultry.

## SELL POULTRY, TOO.

But it is not to the eggs alone that I would look for the profit of the poultry. It seldom pays to keep a flock of hens more than a year after the time they begin to lay. Individual fowl of value for breeding purposes, or as mothers for chickens they may pay to keep longer, but any one who carefully keeps a watch of his flock will find some sluggish ones that it will not pay to keep as long as that, and thus practically the entire flock should be disposed of once a year, and young pullets grown to take their place. To do this one needs to hatch out each year from three to four times as many chickens as he keeps of old hens. He may reasonably expect that about one-half of the entire lot will be males, and in some cases the proportion will exceed that, and these sold in the market at a proper age, when well fed, will sell for much more than the value of the eggs from which they were hatched and the cost of the food they have eaten. And if he is at all particular about the quality of his pullets, or if he is attempting to have a flock uniform in color and shape, types of his favorite breed, he will find many pullets to cull out and sell when he sells the cockerels, and keep with the sale of the old fowl, if they are not wanted for the family table, will give a pretty net sum at the year's end, while if eaten at home they will be no less valuable.

When managed in this way, I have found that the income and the net profit from the sale of chickens and old fowl exceeded that from the eggs. Whether I sold broiler chickens of a pound or a pound and a half weight, or roasting chickens at four to six pounds each dressed, they well repaid the cost of producing them and all the labor and care that was given them. It is true that to rear them in cages until half grown and then separate the sexes, and put them in yards requires some care and trouble, but when they were allowed to run at large the loss was too great. They have too many enemies when small. In the village the dogs, cats and rats are often destructive, but on the farm these are assisted in reducing the flock by foxes, skunks, minks, weasels, hawks and crows, and when I said above that I usually found greater profit where I kept the poultry yarded, I might have said that this was because of greater security from loss of old fowl and young chickens from these depredations.

TO PROPERLY CARE FOR POULTRY and especially for the chickens under these conditions requires some time and trouble, but in many cases the women and children on the farm, or some old man, who has no strength for the harder labor of the day, will be willing to do this. Many women like it during the summer, at least, as a welcome change from the household duties, and an excuse for being out of doors. But if they do not, the income will repay the cost of more expensive labor, though it often seems that when the poultry are under a woman's care they thrive better than when the men have charge of it, perhaps because they have more love for their charges, and perhaps because they pay more attention to the little details that are important in the results.

## ANOTHER ITEM.

There is one other item of income from poultry that is not often considered. When the farmer has a garden, grass crops or cultivated fields, the droppings from the fowl can be so saved, cared for and utilized, as to add much to their productiveness, and perhaps save much in the amount of fertilizers to be purchased. This should be the farmer's care, as it is for his profit, and I will go far toward repaying him for all the care he gives the poultry, and for the interest upon his investment.

M. F. AMES.

## Poultry Lower.

Reported for this paper by S. L. Burr & Co.: "The conditions of the poultry market are quite a little different from what they were a week ago. At the time of our last letter we had a very strong, active market, but since that time there seems to be something of a break in the market, and the movements have been extremely slow on all kinds of poultry, both fresh killed and frozen."

"We quote today's market on fowls, if choice New England dressed, 14 to 15 cents; fancy broiler chickens, 20 to 25 cents; fancy roasting chickens from 25 to 30 cents; other kinds of poultry are practically unchanged. We anticipate a somewhat improved demand on poultry from now until the first of September. Quite a good many things enter in to give us the hope that we shall see a more active market. The unsettled conditions of the general market on account of the strike and other things, will help poultry quite a little, in our opinion, especially if these conditions continue any length of time."

## Firm Egg Markets.

The egg market continues firm with a rising tendency. The proportion of low-grade eggs is rather large, as usual in hot weather. Hebrew traders are buying up the poorer sort showing injury by heat and putting in cold storage in the expectation of advance in price. Indications are that quite a proportion of storage stock will come out during the month of August, dealers preferring to take a small profit early rather than wait for the possibility of higher prices later in the season. Early stored eggs taken out in August are as good as fresh stock; the amount of storage being extremely large there is some fear that it cannot be easily disposed of unless a part is sold in late summer and early fall.

At New York arrivals continue liberal, 17,067 cases arriving Wednesday, trade is quiet and a very active character, and the general market shows an easier tone. Some of the finest nearby goods and the cream of the Western packings are sustained in price, the proportion of very fancy quality being small, but average best stock is offering at easier prices, and there is an accumulation of medium and lower grades, for which trade is dull and the market



COLUMBIAN WYANDOTTE MALE.

deceitfully weak. Much of the Western stock has sold at 17 to 17 1/2 cents, with very defective goods lower, and average best graded goods from northern sections are easily bought at 18 to 19 cents. There are very few of the fancy country candied Western, for which our highest quotation can be obtained. Choice dirties steady, but ordinary qualities weak and sell at irregular prices.

## Special Eggs Wanted.

Chapin & Adams: "Why not suggest to your readers that a good demand exists in Boston for choice fresh eggs shipped under individual marks. That is for large brown eggs, clean and well packed, and furnished in large quantity and regularly. Poultry farmers who can send a supply of this kind may be sure of ready sales at more than the top market price for the regular grades, and they will get the cash for them every week. Such eggs sold part of the time last winter as high as 48 cents. They are worth about 28 cents now. White eggs of same grade always sold about 2 cents below brown. There is good money in fancy eggs, and it is surprising that the demand is not better supplied."

## Dorticultural.

Profit in fruit growing depends on attention to the smallest details. The merchant who gives attention to the smallest details of his business will, in most cases, succeed. The manufacturer, if the price of his products is low, will make a profit out of his waste material. If the farmer as a fruit grower, would give the same attention as the merchant or manufacturer, profit would be assured; but in most cases the tree is planted, cattle are allowed to destroy, or no care or attention is paid to it. If the tree comes into bearing, it is not cultivated, pruned, or in any way cared for. The result will be small, knotty, almost worthless fruit.

If profit in fruit growing is to be secured, let it be given through cultivation, careful pruning, spray at the proper time; thoroughly examine your trees at least twice each year for borers.—S. A. Gutshall, New Germantown, Pa.

Hale's Georgia Peach Crop. Toward the close of the Georgia peach shipping season indications are that total shipments will reach five thousand carloads. J. H. Hale reports that the great Hale orchards at Fort Valley, Ga., have shipped 233 carloads of 500 crates each with six baskets to the crate. The pay-roll for the week ending July 20, shows over nine hundred men and women working in the orchard, about 200 whites and 600 blacks. The cost to harvest a market of 200 carloads including labor, packages, ice, cartage, and commissions was a total of \$121,000, during the five weeks of the harvest season. The prices received ranged from 35 to 75 cents a basket retail, the wholesale price returned to growers ranged to \$1.25 to \$2.50 per crate. The crop was marketed all over the eastern half of the country from Cleveland, O., to Eastport, Me. Several lots were exported to London by refrigerator cars to New York, and thence by steamer in cold storage, and prices realized netted better returns than for sales in this country.

## The Early Outlook For Grapes.

The grape crop of southern Michigan, according to a report from Lawton, Mich., is expected to be a little over half a crop, but the acreage has been somewhat increased, and it is expected that the shipments will amount to fully one thousand cars, of which the Southern Michigan Fruit Association will handle seventy-five to ninety per cent. The report is by C. Dunham, secretary of the association.

The crop in the Pennsylvania grape region was reported large, the anticipated output being about six thousand cars compared with an output last year of four thousand cars. Shipments usually begin about Sept. 1. Blood & Crandall of Brookton, N. Y., report a good grape crop in the Chautauque region, N. Y. Concord grapes promise a good yield, with good clusters well shouldered, but Niagara are reported promising not so well.

## Apple News.

A region which shows a very heavy shrinkage in the expected apple crop includes the central States, Lake Region and Prairie States. Where a loss is shown over early estimates of one-sixth to one-fourth, the amount predicted early in the season, the trouble is ascribed to low temperatures, lack of sunshine and too much rainfall, all resulting in a poor set of fruit.

The report of the meeting of the Michigan State Fruit Growers' Society, July 20, indicates a shortage in the fruit crop of the State owing to insects, cold weather and neglect of orchard. In the paper by Secretary Bassett a preference was expressed for the Ingalls Mammoth peach over the Elberta. The use of clean, new packages were advised rather than to ship crates or packages a second time. He urged that only the matured apples be gathered for packing, and that they should be graded when picked. The average of the apple crop in the State, he thought, would be about fifty per cent. of a crop, Baldwin being particularly scarce, while Greenings and Russets particularly better.

The famous Albarmerie Pippins of Rappahannock, Culpeper and Madison Counties, Va., are reported a very light yield this year, and are indicating from eight per cent. of a crop down to a complete failure. Last year the crop was a very large one.

B. F. Newhall & Sons: "We believe the apple crop in New York State and over large Eastern sections will be a large one, and the few points where the crops have no effect on the market, I can see no reason to expect a serious shortage. The crop will be ample. Buyers should be cautious in paying high prices for fruit to put in storage this year. The deal of 1903 wiped out scores of small operators, who were financially unable to face the conditions of a late winter and early spring with the enormous pack-

ing of storage houses, which had been put away at too high a price." False & Williams: "The apple crop in western New York looks fairly promising, and the fruit will be fairly clean, if we do not have too much wet weather. The pear crop will not be large and the peach crop will be short, not more than fifty per cent. of a crop."

E. O. Kelley & Co., New York: "Foreign crop reports as furnished by our correspondents indicate the following conditions in the leading countries: England a medium crop, France an abundant yield with a probable surplus for shipment to England and Germany; Italy a heavy crop, but not surplus for export anticipated; Spain a poor crop, which will be used mostly for cider making in local factories; Germany a good crop, but mostly of poor grade, and not likely to shut out American apples, which are very popular in German markets; Holland and Belgium medium crops. This year the early apple crop in all the leading apple-growing countries of Europe is large and we expect much lower prices early in the season than at a corresponding time last year. We expect moderate prices for all American and Canadian apples in the European markets throughout the season. There will probably be no demand for pears on account of the large surplus of this crop in France, which will be shipped to British markets, and we advise shippers to dispose of pears in the home markets."

## Boston Shipping Beef.

Philadelphia and New York are now receiving a portion of their beef supply direct from the Brighton abattoirs. While the slaughtering at Brighton continues to be as brisk as ever, more and more of the dressed beef is being exported or shipped to other cities. This is, in a degree, because the demand in Boston still remains below the normal. The scarce which the consumers got when the prices first went skyward has evidently not been overcome. The retailers continue to complain that their sales are alarmingly few and far between.

## The Saunterer.

My summer vacation was planned to take in the ascent of a high peak in the White Mountains with a city friend, a gentleman who had not had the advantage of mountain climbing. We planned to make part of the ascent the day before, resting at an old farmhouse part way up the mountain, relieving us of two or three miles of climbing the following day. The furniture of the farmhouse was quite primitive, the fare somewhat simple, consisting of ham and eggs and a cup of chocolate, with some cream-tartar biscuit.

As we retired for the night we hoped for a pleasant day in the morning, as our view depended upon the absence of clouds.

Our host was quite a philosopher, of unshaven face and quaint appearance, and spent much of his time on the door stoop, which consisted of an immense flat stone upon which he rested his feet while he smoked the pipe of peace.

Our slumbers ended early in the morning, and after dressing we immediately attempted to predict the weather. Chafing at the prevalence of heavy fog and clouds running so low as to prevent any view should we climb the mountain, we impatiently found fault with the weather, and gave vent to some unkind remarks about the prevailing dampness and fog.

Thereupon the old philosopher approached me, and laying his mammoth hand upon my shoulder, remarked, "Young man, it is foolish for you to find fault with the weather. You ought to be more grateful for the blessings you have. As for myself, when I wake in the morning I thank God that there is any weather at all."

A gallant old gentleman of the name of Page, finding a young lady's glove at a noted watering place, presented it to her with the following words: "If from your glove you take the letter 'G' your glove is love, which I devote to thee."

To which the lady returned the following neat answer, "If from your page you take the letter 'P' your page is age, and that won't do for me."

About this season of the year the hundreds and thousands of graduates from our various colleges and high schools are on the look-out for positions for life work. The Saunterer has seen during the last month quite a number of young fellows who are willing to assume positions as editor-in-chief or general managers of prosperous journals, and on the other hand he has met quite a number of young fellows fitted to be Daniel Websters and Rufus Chates, who say there are no positions open to them, that not only their profession, but others are overcrowded, that there is no chance today for the young man. Especially in our large cities do these young fellows claim there are no openings for talent.

Sympathizing with a couple of young Harvard graduates the other day, and yet differing with them on the lack of opportunities for young men, the Saunterer related the following remarks, credited to the Hon. Joseph Choate, at a college dinner some years ago, wherein he took the ground that there were and always would be openings for brilliant young men, especially in the profession of the law. Illustrating his point, he turned to the famous international lawyer, Mr. Carter of New York, who was then in the height of his fame, and said, "Our good friend Carter cannot expect to live forever, and when he comes to die there will be an opening for at least a hundred men to fill his place, as it will take at least that number of ambitious young men to conduct the work now being performed by our brilliant friend, Carter."

At the last dinner of the Phi Beta Kappa Society, Walter R. Bowie, the Ivy Orator of the class of 1904, was called upon, among others, to speak. Rising to his feet, he said his position reminded him of the following story:

A colored company of actors had come to a certain town in the South to give "Othello." In the third act, where Othello thinks he has a clue to the guilt of Desdemona, by finding his handkerchief in the

possession of Cassio, the big negro who took the part of Othello asked in a loud voice: "Desdemona, what's my handkerchief?"

There was no reply, and he again demanded:

"Desdemona, what's my handkerchief?"

Still there was no reply, and he called out for the third time:

"Desdemona, what's my handkerchief?"

At this point a dark called out from the back of the theatre, "Hay nigger! you guine behind de stage an blow yo nose an let dis yer shog on."

The New York Forest Commission is busily engaged in restoring the vast area laid bare by the forest fires in the Adirondacks and Catskills last year. Already over one thousand acres have been planted with young trees from the nurseries maintained at Saranac and Brown's Station. New York does not intend to lose her forests, and much interest is taken in the work by people who are fond of outdoor life. The biggest tree in the world so far discovered has just been found in the Rahm Valley, Tulare County, Cal., by W. T. Hart, a mill man in that section. This giant of the forest, four feet from the ground, is 113 feet in circumference, and it towers to the height of four hundred feet. As an expert mill man, Mr. Hart says he believes that the tree contains more lumber than any other tree in the world.

The exportation of Texas peaches in considerable quantities has begun this year from New York city, and the exporters state that the demand for these peaches in London, which is the principal market to which they are shipped, is greater than the supply. This is a new departure for Texas. Georgia and California peach growers have formerly represented the principal sources of supply for the peach exporters, but the growers in Texas say they expect to compete actively hereafter for the London trade.

The largest tree in the Yosemite valley is slowly dying, and there seems to be no way in which it can be saved. It has long been known to tourists as Grizzly King, and is over 265 feet high, having a circumference of ninety-one feet at its base. Already it leans eighteen feet out of the perpendicular, and arrangements are being made to hold it up by means of cables and stout props.

A drive of two million feet of hardwood logs, cut and owned by the Ellsworth Lumber Company, arrived lately at Ellsworth, Me., which demonstrates that it is possible to float hardwood, and the success of the experiment will be heard with interest by operators all over the State. The same company has a crew now at work cutting four million feet, which will be brought down a year from now. The logs were made floatable by the extraction of the sap.

Secretary Ellsworth of the Massachusetts Board of Agriculture has written to the secretaries of the boards of agriculture in all the New England States, asking them to join Massachusetts in urging upon the authorities at Washington the absolute need of prompt action by the national Government in the moth infested districts about Boston, as the insects threatened to become a national pest. John G. Clark, secretary of the Rhode Island Board of Agriculture, Governor Bachelder of New Hampshire, commissioner of agriculture A. W. Gilman of Maine and G. G. Atwood, inspector of nurseries of New York, who also were written to, prom and their assistance to Mr. Ellsworth in pushing matters at Washington. Mr. Ellsworth hopes the national Government will take this matter up, as at present there is absolutely no adequate provision made by the State for fighting the moths next year.

The production of tobacco in Kentucky in the last year, according to the statistics prepared by Agricultural Commissioner Trevelan, of that State, shows an increase of output in the last year of 3,000,000 pounds over that of the preceding year, the record of the crop showing an average of 243,320, and a production of 193,880,321 pounds.

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# MASSACHUSETTS PLOUGHMAN

TELEPHONE NO. 3707 MAIN.

The Monitor is well named.

It's not always the best looking peach that has the sweetest taste.

The home-week bonfires are doubtless symbols of the roasting of many a nicely fatted calf.

Apples look now like a medium general crop prospect, with prices better than anticipated earlier in the season.

All these jokes about the brown-tail moth are doubtless very amusing to those who haven't come in touch with him.

After the horrors of the immediate past there is something refreshing in a shipwreck in which all the passengers were saved.

Now is the homebody's opportunity to prove that however short he may be on travel and adventure, he is comfortably long on hospitality.

Acetic acid, say some of the London scientists, will probably prolong life. According to the moralists acetic habits will do the same thing.

The man who bequeaths his wife a certain sum of money as long as she remains unmarried cannot be accused of overweening self-conceit.

Of course the New York pantmakers who have recently donated aid to the striking garment workers may be said to have gone down into their jeans.

Judging by the time it takes to settle the financial end of the battle of Manila Bay, winning prize money is not unlike writing for some of the magazines.

Possibly the horse that climbed two flights of stairs and broke in upon the startled employees of a local collar company was simply looking for a new collar.

Has anybody in Boston started for St. Louis with the idea of winning that imaginary prize for the person who should arrive there after making the longest journey on foot?

Despite the number of "good swimmers" who figure in the column of drowning accidents, the list of victims would be a good deal longer if fewer persons knew how to swim.

There is probably a moral hidden somewhere in the fate of the Connecticut snake who might still be living contentedly on unhatched poultry if he hadn't greedily swallowed a china nest egg.

Out in Attleboro a house painter has been sued for not putting up the familiar warning. Probably he wanted his paint to dry without being tried by a majority of the passing pedestrians.

After all, the robbers who recently entered the house of Malden's chief of police probably thought they were entering that of an ordinary citizen. There is very little conscious humor among thieves.

Whoever side one takes in viewing affairs at Fall River, it may be ventured that the pictures in the newspapers do not invariably depict persons in apparent, immediate danger of starvation.

It is interesting to note that a man who has recently been offering odds against the Republican nominee for president on the ground that he is "an unsafe man" has been arrested for turf swindling.

Aspiring dramatists will doubtless paste in their scrap books the story of how a run on a Western bank was averted by the arrival of the president, speeding to the rescue in an automobile loaded with dollars.

The disreputable army of thieves, pickpockets and other minor rascals, is already on the ground ready for the opportunities of Grand Army week. It's a good time to keep one hand on your watch and the other on your pocketbook.

We congratulate the young man who has had his photograph taken seven hundred times. He has found the secret of simplicity. When he gets tired of looking at his seven hundred photographs, he can have himself photographed again.

The movement is again on foot to make the killing of a cat a criminal offense. Even if the movement is successful there will be humans in the still night when outraged humanity will be willing to risk the possibility of proving a justifiable caticide.

Mrs. M. C. Lincoln, otherwise unknown to fame, is to establish a \$500,000 institution devoted to palmistry, oculism and various kinds of vibration. Mrs. Lincoln is not a Bostonian. Her home is in New York State, and the institution is to be located in Michigan.

The value of the children's school courses in agriculture depends chiefly on the fitness of the teacher. Hence the suitability of the suggestion of Commissioner Gilman of Maine that normal school should state a teacher's course in agriculture to prepare them for properly teaching the subject in country schools.

Professor Wendell of Harvard is to be the first American to lecture in Paris under the arrangement that provides for a course of American lectures in the gay French capital somewhat similar to the Hyde lecture-ship at Cambridge. Here's a form of international barter that should be profitable to both sides.

Perhaps the milk directors' assertion of the "universal favor" with which the new corporation has been received hardly includes the secret feelings of the contractors. Yet one of these, a leading dealer, is said to have told a corporation official that little could be fairly said against the new plan, provided fair methods were used and none but the organized contractors included in the dealings.

It is to be hoped that Mr. Bullard will not persist in his idea of inviting support or continuance for the old Milk Producers Association. Such an attitude at this time would be unfortunate as tending to divide the forces when a united front is most desirable. The corporation is now an accom-

plished fact, and needs only loyal support to insure its success. A counter movement in the ranks of the producers would merely weaken the cause without any prospect of good results. The new plan has been carefully worked out, and only after its thorough trial would any opposition movement be justified.

The Minnesota paper attacking the Massachusetts Agricultural College evidently believed in selecting a shining mark for its volley of misinformation. Not only is the college generally considered one of the best of its class in the East, but it has been a veritable mother of agricultural professors, sending its graduates to teach in the farm colleges in the other States, including Minnesota. For a Western paper to attack the faculty of Massachusetts college is to include in the abuse the training and fitness of scores of graduates who are the bright stars in teaching force of the agricultural West. Of course, the college is not beyond fair criticism, but it is an institution of which the Bay State should be proud, and which deserves the loyal support of its farming class.

Milk Contractor Graustein's claim that the luxuriant pasturage is a leading cause of the sour milk returned to shippers, particularly entertains Secretary Hunter. "If clover and pasture grass are too rank feed and a cause of sour milk," says Mr. Hunter, "somebody will need to invent a better food than the Almighty has provided." Mr. Graustein's other claim to the effect that the producers would have received more money by accepting a lower price with no limit, is something of a boomerang for the contractor's side of the argument. If it is true that the low price for surplus shipment has greatly reduced the average received, then the evident remedy is not to cut down the price and abolish the limit, but rather to hold firmly to the price and keep back the surplus—every can of it. In that way the contractors would be forced by the growth of trade to increase the limit, as some of them have already done the present season.

**Business Outlook Improving.**  
The general business outlook is somewhat encouraging. There is no expectation of boom times again for the present, at least, possibly not for years. But on the other hand, signs are noted which point to a gradual coming out from the dull times of the past year or so.

A good wheat crop, the foundation of it all, seems assured. The accounts of damage in various sections have not shaken the prevailing belief that the yield as a whole will be very large, while reports from Europe indicate that whatever grain Uncle Sam can spare will be wanted abroad at good prices. The corn crop may have a setback later, but so far it is doing well. Cotton, the third great farm staple, promises an immense yield, which means busy cotton mills and a good buying demand from the South for manufactured goods of all kinds.

Good crops mean plenty of freight for the railroads. These in turn will need more engines, cars and rails, thus providing more work for iron miners and steel workers. So with nearly all other lines of business activity, good crops give them renewed life and prosperity. Railroad traffic is already picking up, and steel industries show faint, but still evident signs of gain. The political situation is less disturbing than usual during a Presidential year, and the generally more cheerful view is reflected in the higher prices quoted for stocks and bonds, as showing increased confidence in the outlook for the various business enterprises.

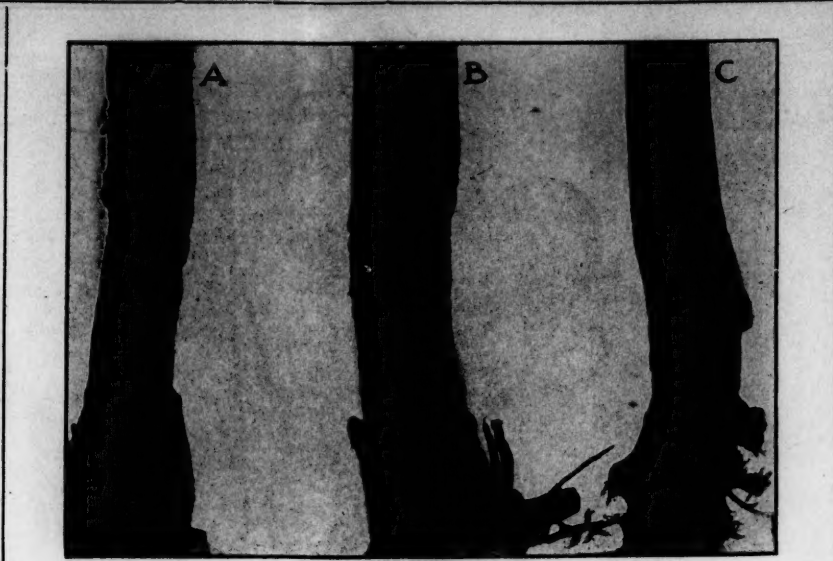
All these signs of better conditions are greeted cheerfully by the farmer as indicating the prospect of active and well-sustained demand for all the products of the farm. Eastern farmers have good crops of hay, fodder crops and potatoes, good pasturage and a fair average of fruit. With a fair general business activity to raise the level of crop prices there appears a prospect of a reasonably prosperous year.

## Home Life and the Farm.

Bishop Potter of New York has analyzed with remarkable skill, in a recent widely-quoted interview, the relation of money troubles to family dissensions. Far oftener than we imagine, he pointed out, pecuniary embarrassments and domestic difficulties lie close together. "A father crowded beyond endurance by the strain to maintain a scale of living long ago pitched too high, a mother consciously degraded by the petty evasions and domestic dishonesty that draws money from wages or marketing and spends it for dress—the sons and daughters taught prodigality by example and upbraided for it in speech—what can come to such a home or family save mutual recrimination and personal alienation?" he demanded. "How can he further questioned, 'reign in a household where mutual confidence and mutual sacrifices, where the traits that inspire respect and kindle affection are equally and utterly wanting? Only in love and in a proper home atmosphere can a corrective for our national ills be found," he then asserted.

This opinion is particularly interesting coming on the heels of the recent revival at the Castle-square Theatre, in this city, of that strong modern drama, "Men and Women," with its reiterated emphasis of the saving power of Heimat und Liebe (Home and Love). The young man in this play, it will be remembered, becomes involved in money difficulties and in financial dishonor, but because he has a good home, where the steadfast affection of two good women awaits him as he returns in the evening, he is helped back to self-respect. Many cases of just such young men might be quoted. But too often, we fear, there is no such salvation at home for him who has slipped. Close sympathy and mutual confidence are painfully lacking in too many city households. There are divers reasons for this, but probably the most potent one lies behind the common explanation that the mothers have, in these days, so many social duties that they never get into that close relationship with their children, which alone breeds perfect comprehension and sweetest sympathy.

In a recent article on "The Woman on the Farm," Elizabeth McCracken shows how decidedly the country child has the advantage of the city-bred little one, in this respect. "You see, I've seen my mother almost all the while time ever since I was born," a little girl from the West here declares. "I almost always could do everything that she did and go everywhere she went. It was so unusual when I couldn't that I always heard afterward every word about what happened. Now my cousin, who lives in the city—doesn't do that way with her mother! They couldn't! Her mother goes too many places and does too many things that she says—aren't for children. And it takes her so much time to do them that she wouldn't have time to tell about them, even if her daughter



APPLE TREES BADLY INJURED BY BORERS.

The circular holes in the upper portion of trunks B & C were made by the mature insects when they emerged from the tree. See descriptive article, "Fighting the Apple Borer."

wanted to hear, which she doesn't much." As Miss McCracken goes on to point out, the life of the farmhouse springs from, and is moulded by the mother who dwells in that house. The farm, in the very nature of things, must be comparatively far removed from business, and even from the nearest neighboring farms, but for that reason the mother of the household is very wonderfully the friend of her husband and the comrade of her children. Possibly it is in this inherent quality of country life, quite as much as in the stronger bodies and saner minds, farms are supposed to turn out, that the hope of America lies.

## Compulsory Accident Insurance.

The strong plea recently made in a Commencement address by Dr. Carroll D. Wright for an enlightened social conscience in regard to accident insurance, seems somewhat not to have attracted the attention that it deserves. Dr. Wright's address was called "A Problem in Social Economics," but the particular thing which he considered was the economic insecurity which must exist under our present wages system. This system, the essence of which is the freedom of contract as against the bounden service of the slave and the serf, makes each man, of course, responsible for his own protection, for his own care in every respect, through life. Nowadays, however, the problem of the system is complicated by the tendency to discard the services of the man as he approaches the age of fifty. So, though he has expended his strength that society may prosper industrially, the worker, if he become ill or incapacitated for any reason, is wholly unprotected in this country. In Germany, as is well known, such is not the case. The Empire was in 1881 brought to realize its position through the statesmanship and the astuteness of Bismarck, who sent his monarch a suggestion looking to the insurance of workmen against industrial accidents. His propositions were later crystallized into a system of compulsory insurance, upon which other governments have since based provisions of their own. Austria, now has laws very similar to those of Germany. Hungary is on the list, and France, notwithstanding the hostility to the Germans, has freely admitted that upon this question of insuring the working people, she has been wholly influenced by German example.

A question for immediate consideration in this country, according to Dr. Wright, is, Shall the tragedy of industry be allowed to continue, or shall society in any way attempt to restrict the proportions of the tragedy, and if so, through what channels and by what plan? The experience of Germany and of other countries adopting compulsory insurance has not been sufficient, he admitted, to warrant its adoption in this country as a whole. But the necessity of the less great of providing in some way for the families of men in hazardous employments. From carefully collected statistics we learn that the number killed and wounded each year in the operation of our steam railroads and street railways is greater than the loss of life at the Battle of Waterloo and the Battle of Gettysburg together. Even more arresting would be the statistics of the killed and maimed in all American establishments where accidents and deaths occur. A very sad phase of the matter, too, is that the men engaged in apparently dangerous occupations are frequently paid very miserable wages. To save from these wages anything which will provide for their own old age, or protect their families when the axe falls, is almost impossible. One does not need, therefore, to be much of a socialist to assert with Dr. Wright that it is the duty of the people to do through their chosen representatives all in their power to protect those who are working for the service of the whole community in dangerous places, and under conditions which threaten to impair their only capital. The arguments for such action are too convincing to be overlooked. Only compulsory accident insurance, it appears, will enable the man at the post of danger to cherish hope for his beloved little ones through the grime and dust of hard manual labor and the strain of the long day's work.

## Rehabilitating Aaron Burr.

We wonder just how much it was admiration for Aaron Burr and just how much commercialism which caused pictures of the famous duelist and his daughter to be exhibited in a well-known Boston book shop on Monday last, the day which marked the centennial anniversary of the wounding of Alexander Hamilton by this brilliant son of a New England-born clergyman. Doubtless, however, it was a desire to stimulate midsummer sales of the interesting volumes which deal with Burr and Hamilton, for this brilliant, but bad man, that caused the exhibition of the pictures. Most people, certainly, agree that from the time Hamilton fell in the pistol-duel at Weehawken, N. J., Aaron Burr was doomed to an immortality of infamy. For, both as a man and as a politician, he was bad. However successfully his twentieth century friends—who for their own purposes have begun a crusade to rehabilitate him in the esteem of the public—may in time convince the world that he did not plot to disrupt the American union, there are too many documents abroad proving Burr to be a singularly bad man, to make it possible ever to deny his utter lack of character. From the very start, indeed, his nature showed itself complex and difficult.

As early as 1736, when he was a baby of only thirteen months, his own mother wrote this significant description of him: "Aaron is a little dirty, noisy boy. He begins to talk a little; is very sly and mischievous. He

has more sprightliness than Sally, his sister, and most say he is handsome, but not so good-tempered. He is very resolute, and requires a good governor to bring him to terms." That very good governor, his father, who might have made such a difference in the life of the lad, was only a few months later taken out of the world. His mother also soon died. Thus, while the child was still at a very tender age, he was left in the wide world, with absolutely no one whose chief concern it should be to see that he was properly trained. The result was that the youth grew up wholly uncourbed. Possibly we should pity rather than condemn him, but we are of the opinion that truth should be spoken when a society is solemnly incorporated for the express purpose of white-washing the memory of a blackguard. There is in the possession of Senator Hoar of Massachusetts, a signed autograph letter from Burr, which shows incontrovertibly the man's real character. In this letter, which we have seen and handled, Burr discusses the physical recommendations of a young woman whom he is presenting to a friend, exactly as if the girl were a horse or a dog. Nor is this an isolated instance. The real man was like that. Yet as James Whitcomb Riley has beautifully said:

There's a space for good to bloom in  
Every heart of man or woman—  
And however wild or human,  
Or however brimmed with gall,  
Never heart may beat without it;

In Aaron Burr's heart, certainly, there was space for a very beautiful devotion to his daughter, Theodosia, to bloom. No more exquisite family letters may anywhere be found, than those which passed between these two. It is fitting, therefore, that when Aaron Burr does pose as a hero, his daughter's picture should be shown alongside—as was the case in Boston last week.

## Fighting the Apple Borer.

After the borer has entered the tree, there is practically but one thing to do. It must be dug out. A strong bladed knife and a rather strong, flexible wire are the only tools required. It is usually stated that it is sufficient to go over the trees twice yearly, in May and September. The writer recommends that, in badly infested orchards, at least, a further inspection be made in July. Many of the newly-laid eggs could then be destroyed. The presence of the young larva in the tree is usually easily detected, since they lie near the surface and generally cause a slight flow of sap from the wounded tissue.

The bark, moreover, is usually somewhat discolored. They are easily reached at this stage of their development, and, if destroyed, cause but little injury to the tree. As they grow older they advance deeper into the wood, and their presence can only be detected by the green castings that are pushed out as they gnaw through the wood tissues. The knife is used to remove the castings which clog the tunnel, and then the flexible wire is inserted. If the course of the larva is not too devious one can generally succeed in destroying it.

The work of removing a two or three-year-old larva is, of course, much more laborious than that of getting rid of the younger ones located nearer the surface. And, moreover, their presence in the tree is less readily detected. Orchards which have been carefully gone over twice during each season, from the time of planting, will contain few, if any, larva of the second or third season's growth.

Carbon bi-sulphide is recommended by some for the destruction of borers in the tree. A small amount of this substance is inserted into the tunnel of the borer and the hole stopped up with moist earth, or better, with grafting wax. This method, while effective, and, if used judiciously, not harmful to the tree, does not seem to the writer practicable. At all events, it is not a remedy to be recommended without qualification. Carbon bi-sulphide is somewhat expensive, and exceedingly explosive. It should be kept from flame and the fumes should not be breathed.

## Notes from Washington, D. C.

On many farms there is an entire lack of facilities for keeping cream or milk. Where a farmer is wise or fortunate enough to have a wind pump, this furnishes an ideal location for a milk house. Special Agent Webster of the Bureau of Animal Industry says that on many farms he has visited the owner had built around the windmill tower, or at one side of it, a building perhaps six by eight feet, in which was placed a tank deep enough to set the milk cans and have water come up to their necks. All of the water pumped for stock and other purposes of the farm is run through this tank, and then out into the stock tank. This room often contains the separator and a work table; in fact, here is done the dairy work of the farm. With an arrangement of this kind the cream should be kept without difficulty from forty-eight to seventy-two hours in the hottest weather. Such a building costs but little, and the convenience of having a place for the milk, cream and dairy utensils is in itself enough to justify the expense of building it. As a matter of fact, the farmer who is going to get the best price for his cream will have to provide himself with a place to keep it cool, until it can be delivered to the station. Keep it just as cool as possible, without freezing, up to the time it is delivered.

There are some points besides the immediate cooling and holding at a cool temperature that must be observed in order to insure good cream. The different skimmings of cream should never be mixed until

care of the milk, from which cause the greater number of milk taints arise. Poor transportation facilities. Sick cows, under diseases, and the like. Cows being in heat. Mixing fresh and old milk in the same cans. Rusty tin pails and tin cans.

## Draining for Grass Land.

In draining a piece of land the first thing is to find how much fall there is. In order to get the amount I drive a stake at the lower side, then at the upper side with a spirit level and sight across in a straight line, and from where the line strikes the lower stake I measure the number of inches to the ground. That tells me how much fall I have.

In draining one piece of wet land the outlet was adjoining a neighbor's land. He was not willing that I should dig through his land, so I dug a ditch at the lower end for the water to flow into, and by keeping the ditch cleaned out every autumn I got very good drainage. Land that needs drainage is water-soaked, and to raise to perfection the English grasses the soil must be thoroughly drained from surface water. Some land having but little fall requires drains not more than twelve feet apart down the incline. The field, when properly drained, can be plowed and then fallowed, so all the wild grasses may be killed out, then seeded down in August with some good fertilizers like marl, phosphate, nitrate of soda and bone, which will give ample returns for the money expended. The drains not only carry off the surplus water, but lighten up the soil, giving the necessary warmth and moisture near the surface where the roots can have the benefit through the dryest time. Some gardeners affirm that drains on comparatively dry land pay because the drained soil warms earlier in the spring than it otherwise would, and also circulates moisture. Heat and moisture are the two powerful agents in raising early vegetables. Gardeners can obtain fertilizers any time, but not moisture, without making special efforts to obtain it by preparing the under-lying soil. In draining a depression of considerable extent, I was obliged to dig under a roadway some four feet deep, and so down the field to a distant outlet. I was exceedingly surprised with the result. As far as the drain extended, a large burden of improved grass grows where nothing but sedges and worthless grasses occupied the ground. At the present rate of taxation it behooves the farmer to cause the land to yield its best by every means in his power, and drainage lays the foundation for such a result.

## Thorough Foddering and Curing.

As soon as the mower has made a good start the tedder should follow, and the grass, instead of being allowed to lie after once being tugged, should be shaken out a second time. By such means the grass (on a fine day) may be gotten ready for horse-raking and cooking towards the end of the first day. A sufficient number of hands must be ready for this. It is only when the sun shines and the wind blows that hay can be made quickly, and so a little extra labor must not be grudged. The cocks must not be made very large, but neatly put together, well trimmed up, and standing on as small a space as convenient. If these cocks are made up with the sun in them, hay will improve in condition during a fine night, and need only be turned over and lightened up before being ready for the wagon. In threatening weather the grass is better left in the swath after the machine, as thus it will take the least harm. When the swath is shaken out and the grass tugged about, the grass stems get broken. It is then that moisture enters at the fracture, and decay is hastened. As soon as the swath shows any appearance of turning yellow underneath, it should be turned, without breaking it up, and, when fit, put into small grass cocks until the weather is favorable for the tedding operation.

## Brief Farm Opinions.

Appreciation of hardy ornamental plants is growing and each year sees a larger sale. The demand is bound to increase rapidly.—M. E. Lee, New Plymouth, O.

I have found apples fed properly, from a peck to half a bushel per day, most excellent for cows in milk, for young stock and for fattening animals.—Orrin McFadden, Lincoln County, Me.

We are making a mistake in not raising more colts, but much depends upon good ancestry and we should not breed from a small animal.—George Searle, Hampshire County, Mass.

I think well of rape for a fall feed for sheep, if it can be grown so as to let the sheep harvest it. This is especially valuable if we have a dry autumn and short pastures. I find roots very valuable for part of the winter feed for cows, young cattle and sheep. I also feed herring pomace quite liberally to sheep in winter.—A. W. Fisher, Charlotte, Me.

The most important problem facing the farmer today is the old one of help. Scarce and inefficient is the universal testimony. I am safe in saying that we could in this country, have employed three times as many farm laborers as we had. A case came under my notice of an advertisement, "A young man wants place on farm for the winter." In twenty-four hours he had twenty replies, and still they came.—F. C. W., Aroostook County, Me.

## Notes from Washington, D. C.

On many farms there is an entire lack of facilities for keeping cream or milk. Where a farmer is wise or fortunate enough to have a wind pump, this furnishes an ideal location for a milk house. Special Agent Webster of the Bureau of Animal Industry says that on many farms he has visited the owner had built around the windmill tower, or at one side of it, a building perhaps six by eight feet, in which was placed a tank deep enough to set the milk cans and have water come up to their necks. All of the water pumped for stock and other purposes of the farm is run through this tank, and then out into the stock tank. This room often contains the separator and a work table; in fact, here is done the dairy work of the farm. With an arrangement of this kind the cream should be kept without difficulty from forty-eight to seventy-two hours in the hottest weather. Such a building costs but little, and the convenience of having a place for the milk, cream and dairy utensils is in itself enough to justify the expense of building it. As a matter of fact, the farmer who is going to get the best price for his cream will have to provide himself with a place to keep it cool, until it can be delivered to the station. Keep it just as cool as possible, without freezing, up to the time it is delivered.

There are some points besides the immediate cooling and holding at a cool temperature that must be observed in order to insure good cream. The different skimmings of cream should never be mixed until

both are of the same temperature. The cream when cooled down keeps fairly well, but if some warm cream should be mixed with it the temperature will be raised. At once the germ life becomes more active, and souring takes place very quickly. It is well to have cans enough and of different sizes to keep the different skimmings separate until delivery. No vegetables or other produce having strong odors should be kept in the same room with the cream. It takes such odors very readily and retains them tenaciously. In fact, keep the milk room for milk and nothing else, and above all have plenty of windows to admit sunshine when wanted, and use plenty of "elbow grease" in keeping it sweet and clean.

The vacancy caused by the death of Mr. Joseph H. Brigham, Assistant Secretary of Agriculture, has brought up a number of applicants for the position as assistant to Secretary Wilson. The West seems to be most prominent in putting forth her favorite sons, but at the present time it appears that the choice lies between Mr. Gifford Pinchot, the forester of the department, and Mr. George F. Thompson, the editor of the Bureau of Animal Industry. Mr. Pinchot has won for himself a national reputation, as an expert forester, and is a close friend of President Roosevelt, the two having often wielded the axe together in some tangled forest. Mr. Thompson has become known to the farmers, and particularly to the live stock associations through his intense interest in the Angora goat industry. Mr. Thompson has been largely instrumental in introducing the Angora goat, having foreseen in his investigations the economic value of the raising of this class of goats—in the way of the magnificent yield of mohair and the value of the Angora as a brush and weed destroyer. The President has not as yet signified his choice for filling the vacancy.

The Embden goose, according to the Bureau of Animal Industry, is one of the best breeds. It is pure white. It is an early layer and a good setter and breeder. The goslings mature and feather very quickly and can be forced by liberal feeding, growing to a large size and making an excellent table bird. The white feathers of the Embden bring a higher price than colored feathers.

No farm fowl is as near self supporting as the guinea. They make an excellent table bird of a darkish meat and with a dash of game in the flavor. They are also excellent watch dogs.

When dirt becomes dissolved in milk it is there to stay. Insoluble matter may be strained out, or taken out by the separator, but the only way to get dirt out of milk is not to let it get in.

The veteran farmer, as well as Young Enterprise, who knows it all, is liable to round up finally like the old pilot who was acquainted with every rock in the harbor. "There's one of them," he said to the captain, as the ship struck.

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Out Homes.

The Workbox.

BABY'S KNITTED JACKET. NEW STITCH.  
Use 3 skeins Bear-brand zephyr; Shetland  
pink wool, No. 2003, and fine bone needles;  
cast on 100 stitches and knit plain for 7  
rows.

8th row—One plain, (\*) over, narrow, and  
repeat from (\*); when this row is knitted,  
the wrong side of the work is toward you.  
Repeat from beginning until there are 12  
rows of holes. Between each 2 rows of  
holes there should be 3 purls on the right  
side and 4 purls on the wrong side of the  
work.

After the 12 rows of holes have been  
knitted cast on 60 stitches at one end of the  
needle for one sleeve. Knit across plain,  
and at the other end cast on 60 stitches for  
the second sleeve. Knit in pattern until  
there are 5 rows of holes and 2 purls extra  
on the right side of the sleeve, which brings  
the work to the back of the neck.

Knit 99 stitches and put them on a large  
safety pin.

Knit and bind the next 31 stitches, and on  
the remaining 99 stitches knit in pattern  
until there are 9 rows of holes and 2 purls.

Now cast on 4 stitches toward the neck,  
knit 2 rows, and again cast on 3  
stitches. This is for the shaping of the  
neck. Knit in pattern until the sleeve has  
12 rows of holes and 3 purls on right side,  
then bind off the 60 sleeve stitches; 49  
stitches remain on the needle. Knit until  
the front is long as the back, and bind off.

Take the stitches from the safety pin and  
on them repeat the directions for the second  
front.

Pick up the stitches across the end of the  
sleeve, and knit plain until there are 7 purls  
in the right side. Bind off.

Take up the stitches down the front and  
across the bottom of jacket, and on these  
stitches knit back and forth, always increasing  
2 stitches at each of the lower corners  
of the jacket. The 2 increased stitches are  
put in one at each side of the corner, with 3  
plain stitches between them. Work in this  
way until there are 7 purls on the right side,  
then bind off.

Now take up all the stitches across the  
neck, but not along the top edges of the  
border.

1st row—(\*) Narrow, over, repeat from  
(\*) across row. This is for ribbon.

Next row—Pick up a row of stitches  
along one side of neck portion just made,  
knit to other end of collar, widening two  
stitches at each corner, pick up stitches  
along other end and one stitch in border of  
jacket.

Work back and forth, always picking up  
1 stitch along the edge of the border of the  
jacket at the end of each row, and increasing  
at the corners, as instructed, until the  
outer edge of border is reached. Bind  
off.

How to Use Beets.

Baked Beets—Beets carefully washed  
and baked are much sweeter than when  
boiled in the usual way.

Dressing for Beets—Slice hot baked or  
boiled beets, pour over them a dressing of  
oil, vinegar, sugar and butter, mixed to  
suit your taste.

Fried Beets—Slice cold beets and fry  
them in butter, and pour melted butter over  
them when in the dish to serve.

Rose Soup—For half a dozen persons, heat  
one quart of milk to the boiling point in a  
double boiler; in another saucepan melt a  
large tablespoonful of butter and stir in  
two rounding tablespoonfuls of flour, add  
to this the hot milk very slowly so that  
when finished you have a soup of a creamy  
consistency, season with salt, pepper and  
just a very little each of grated nutmeg and  
the grated yellow peel of an orange; stir in  
enough boiled and grated beet to give the  
soup a pretty rose color, at last add a cup  
of hot milk, stir well and it is ready to  
serve.

Bet Soup—Chop fine one medium size  
boiled beet and one onion, simmer for ten  
minutes or more in two tablespoonfuls of  
vinegar, one of water and nearly a table-  
spoonful of brown sugar; add a quart of  
good beef stock, a rounding tablespoonful  
of flour mixed in a little stock and some  
drops of cold oil or beef, boil up once, and  
season to taste.

Care of the Teeth.

"Her teeth light up her face!" This  
was the comment made by a man on seeing  
for the first time a girl noted for her good  
looks. "Without her brilliant teeth she  
would be positively ugly."

Women spend too much time thinking of  
their hair, of their complexion, of their  
double chin and of their other physical  
peculiarities, and too little worrying about  
their teeth.

The reason for this is not very far to seek.  
It is painful to have the teeth repaired.  
Again, dental work is expensive. The  
woman who gets her teeth put into shape  
by a cosmetic dentist will have a considerable  
bill to pay.

One cosmetic dentist in New York was  
once a sculptor. He studied in Paris and  
succeeded in making some nice bits of statu-  
ary.

But times were hard and money was  
scarce. So rather than starve, he took to  
dentistry. He aims to make the teeth look  
as though they had never been out of sorts.  
He tries to make the patient pretty.

To this cosmetic dentist there went a  
woman whose front teeth seemed hopeless.  
There were gold fillings at top and sides  
and front. The teeth were horribly dark  
and misshapen.

"Madam," said the cosmetic dentist, "I  
am going to out off your teeth and give you  
crown teeth. They will make you look  
young again."

He cut off the teeth, replaced them with  
pretty white enamel crowns and turned the  
woman out with a row of pearls, beauti-  
fully shaped and wholly becoming to the  
face. The job cost a lot of money, but it  
was worth every cent. Similar results are  
within reach of other women who can afford  
pay the cost.

Some faces are spoiled because the jaw  
is too narrow. When this happens in the  
case of a child there are various ways to  
remedy it before it is too late.

Gum chewing widens the jaw, and for  
this reason it is recommended to young  
children whose teeth seem inclined to  
crowd. The child may be allowed to chew  
gum a couple of hours a day. This exer-  
cises the jaw and broadens it, making room  
for the teeth.

The old-fashioned dentist merely patched  
the teeth. His idea was to plug them up  
with gold, so that they would not ache.  
He aimed to make them useful, but when it  
came to making them ornamental he was  
helpless.

But the cosmetic dentist is different. He  
uses enamel and he works, not with an  
eye to utility alone, but so as to make you

pretty. The old-fashioned dentist did not  
hesitate to put a gold cap in the front of  
your mouth. But the cosmetic dentist  
would never disgrace you in this manner.  
After the teeth have been put in order,  
the thing is to keep them pretty. Here is  
some advice on the subject:

"In the morning clean the teeth with a  
good tooth powder. Have a brush which  
reaches every portion of the mouth. Use  
it be of moderately stiff bristles and use  
a great deal of powder on the teeth."

"Rinse the teeth with clear water with a  
little borax dissolved in the water, and for  
this use a very soft and very small brush.  
This should be followed by a mouth rinse  
in boracic acid."

"The teeth should be rinsed after each  
meal, and for this purpose there is nothing  
pleasanter than a mouth wash of pepper-  
mint water. This perfumes the breath and  
is very refreshing. Pour a little of the  
essence of peppermint in a glass of water and  
rinse the mouth and throat with it."

"Once a week the teeth should be cleaned  
with the finest of pumice stone. Take a  
little of the very finely powdered pumice  
and place it on the toothbrush. Brush the  
teeth lightly and remember that while  
pumice is good in its way, it will take off  
the enamel if used too vigorously."

"Just how much of the pumice to use is  
a question of judgment, but women who  
lightly touch the teeth with it once a week  
are never in need of having the teeth cleaned  
at the dentist's."

There was a time when the woman of  
forty said goodbye to her teeth just as she  
said goodbye to her youth, and there was a  
day when the woman of sixty who had pre-  
served her teeth was a novelty. But that  
was long ago.

Old women nowadays have their own  
natural teeth. The teeth of old people can  
be as white, as daintily delicate, as glossy  
and every whit as pretty as the teeth of a  
woman of thirty.

If the teeth can be preserved until middle  
age, they will be pretty sure to last out one's  
life. The main danger to the teeth comes  
in youth, when the teeth are young and not  
very strong, and when the enamel is still  
tender upon them.

Children whose teeth do not seem to get  
strong should eat cereals, and good, whole-  
some sweets. Good honey does not hurt  
the teeth, but strengthens them, and good  
maple sugar is positively a muscle and  
nerve builder for the teeth, as well as for  
the rest of the body.

It is erroneously believed that sweets in-  
jure the teeth. The fact is that the stomach  
would suffer and the teeth would not be as  
strong without them.—N. Y. Sun.

**Russian Servants Never Gossip.**  
The Russian servants will talk about fol-  
lowing servants but never about their employ-  
ers. Even when they quit one place and  
take service in another family they never  
mention anything about their former  
masters. This discretion goes so far that  
even the law considers it. In most coun-  
tries near relatives of accused persons are  
not expected to appear as witnesses against  
them; but in Russia the law also excludes  
servants as witnesses against their former  
or present employers, so long, at least, as  
these servants are not suspected of having  
taken part in the crime.

Psychologically this appears a wonderful  
thing, but it can be explained easily by the  
state of the social condition of Russia.  
Though the servants are no more serfs, still  
the most ignorant woman who employs  
domestic, and has perhaps been one her-  
self, never speaks to the servants unless to  
give an order; thus the familiarity that  
breeds contempt is excluded. A lady gossip-  
ing with her servants is an unknown thing.  
—Good Housekeeping.

**Concerning Tea.**  
The intelligent use of tea is in know-  
ing that it possesses two leading chemical  
principles, namely theine and tannin. The  
former contains the principal merits and  
the latter the principal imperfections of  
tea. Theine is a gentle tonic which makes  
tea a harmless stimulant. Tannin forms an  
acid, which if taken habitually to excess  
by persons of delicate health, is apt to affect  
the nerves or the digestion.

The whole secret, therefore, of obtaining  
the beneficial properties of tea without any  
injurious effects, is to secure theine without  
tannin, and this can be accomplished by  
never permitting the tea leaves to boil at  
all, nor even to draw in the usual way for  
over seven minutes, in which time tannin  
begins to develop, and after ten minutes  
in such quantity as to slightly affect the  
nerves.

The average consumer approaches his  
grocer generally with a request for one  
pound of black or green tea, knowing little  
more than this about the article, and leav-  
ing the rest with the grocer. It is not sur-  
prising by either retailer or dealer that con-  
sumers are so wide of the mark in black  
tea alone as there are between tea and any  
other beverage, or as there are between  
coffee and chocolate.

Of China black tea alone there are five  
hundred kinds and grades, and two hun-  
dred varieties of green tea. Of Ceylon or  
India tea there are over five hundred var-  
ieties, and also at least one hundred var-  
ieties of Japan tea. Now, as these speci-  
mens can be blended together it follows that  
it is possible to have about two thousand  
flavors of tea.

Let us first investigate green tea. Until  
within three years this variety has been  
found chiefly in China, but recently excel-  
lent specimens have been produced in India  
and Ceylon. Green teas are known as Gun-  
powders, Imperial, Young Hysons and  
Hysons, according to the shapes which the  
leaves take in the process of firing. They  
may all come from the same plant, the Gun-  
powders and Young Hysons being the  
smallest, and the Imperial and Hysons the  
largest leaves. They may all have the same  
or similar flavors when picked from the  
same plantation, but the flavors differ radi-  
cally according to the districts from which  
they come.

Of every district there are seven grades  
of quality, beginning with the largest leaf,  
which is called common, then fair, good,  
fine, finest, choice and choicest, with many  
intermediate qualities.

A prejudice once existed against green  
tea, owing to the coloring matter used to  
give their names, and consequently to the  
facility of imitating them by placing this  
coloring matter upon spurious leaves,  
which might be merely noxious weeds.  
Congress passed an act to prevent the im-  
portation of such teas, and to exclude all  
adulterated teas. Tea is the only beverage  
guaranteed to be pure by the Govern-  
ment.

If green tea is desired in the highest de-  
gree of perfection the consumer should  
demand that he be supplied from the  
Moynock district, with which no other  
variety can be compared. The grocer will  
assist him if the consumer insists upon  
having it.

Black teas are far more popular than

green teas throughout Europe, but in Amer-  
ica they have to divide honors not only with  
the green teas, but with Japan. Black  
teas are divided into four great families,  
Congou, India, Ceylon and Oolong. The  
first three kinds are fermented teas, while  
Oolongs are unfermented. By fermented  
teas is meant those which are first exposed  
to the air after picking until a fermentation  
takes place, in addition to the withering,  
which causes them to have after firing a  
malty, heavy flavor. Americans call it an  
"English Breakfast" flavor, although that  
term is unknown in England, and the water  
shows a rich mahogany color.

There is, however, a great difference in  
Congou alone. They come from China and  
are divided into two marked varieties,  
called North China and South China. The  
best known of the northern districts are  
those of Moning, Ning Chow, Keemung,  
Iohang, Hohow, Kintuk, Kutoan, Lilling  
and Shuntam, and of the southern districts,  
Fakling, Pakium and Pan Yung. The  
Ning Chow, Keemung and Iohang go  
largely to Russia, and are the favorites of  
the world over. They have a superb bouquet,  
with fine flavor and body.

Oolongs, on the other hand, like greens  
and Japans, are first almost immediately  
after picking, and consequently appear to  
be black tea, with a green tea flavor, taking  
the place of a mixed tea. The unfermented  
black, including Congou, India and Ceylon,  
are the favorites of Great Britain,  
Russia, Australia and Canada, while the  
Oolongs are popular in our country only,  
and are consumed principally in New York,  
Pennsylvania and Eastern States, the Mid-  
dle and Western States using green teas  
mainly. Every tea garden in India and  
Ceylon shows five distinct grades of tea, the  
coarsest leaf being termed Souehong, the  
next is Pekoe Souehong, then Pekoe, then  
Orange Pekoe, and the highest grade and  
smallest, broken Orange Pekoe.

Oolongs, the favorite black tea of Amer-  
ica, are divided into two principal families,  
the Formosa Oolong and Fookchow Oolong,  
named from the countries from which they  
come. Both kinds are separated into spring,  
summer and autumn varieties, with about  
ten grades for each variety. Oolongs are  
almost universally used in New York,  
Pennsylvania, New Jersey and all the Eastern  
States, Formosa being the favorite of  
New York and Boston, while Philadelphia  
has always adhered to Fookchows.

Fully one-half of all the teas consumed in  
the United States comes from Japan. They  
are the lightest of all teas in the color of  
the water, resembling green teas, with a  
bright amber hue. The May pickings are  
the best and most desirable. They are far  
superior to the later crops, and arrive from  
the middle of June until the end of August.

In small quantities in taste are powerful  
within the last twenty-five years, not only  
in the United States, but in England. Pre-  
viously to 1890 Ceylons, Indias, Japans and  
Formosa Oolongs were unknown to the  
world, whereas today they are the favorite  
teas. Up to 1892 the Northern States of  
this country consumed fully eighty per  
cent. of green teas, whereas the Eastern  
States took Fookchow and Amoy Oolongs,  
while England preferred Congou teas al-  
most exclusively.

Since the above date green teas have given  
way to Japans in the West. Fookchow  
Oolongs have been abandoned in the East  
for Formosa, while Amoy Oolongs have  
disappeared altogether. The reason for  
this change may be ascribed to the greater  
flavor and body given to teas from new soil.

"Which is the best tea to drink?" The  
advice of this article is first to try the lead-  
ing descriptions, and having determined  
which suits the taste, then to drink the  
highest grade of that description. The high-  
est grades of tea are equally pure and good.

It is folly to consume the lower grades,  
which lack both flavor and tonic effect,  
when tea is the cheapest beverage in the  
world. There are between two hundred  
and three hundred cups of tea to the pound,  
consequently at the very high price of one  
dollar per pound the consumer receives at  
least two cups for one cent, and generally  
three cups, if great strength is not required,  
whereas at fifty cents a pound he receives  
from four to six cups for one cent.

On the other hand, there are only forty cups  
of coffee to a pound, and perhaps twenty cups  
of chocolate or cocoa. A thoroughly good  
tea can be purchased at retail at fifty cents  
a pound, and with no means a choice one, if  
one desires both bouquet and maximum  
tonic properties.

Even more important than the choice of  
tea is the preparation of the same. It is  
for this reason that tea in our country is  
only consumed at the rate of one pound per  
capita per annum, while in England the  
consumption is six pounds per capita, in  
Australia seven pounds, and in Canada four  
to five pounds. It is safe to say that  
seventy million of our people, out of eighty  
million, never know what good tea is, al-  
though they pay a good price and receive a  
good article. It would be far better to buy  
the lowest grade and draw it thoroughly  
and well, than to buy the best, and ruin it  
in the preparation.

There are four to six rules to be followed  
in preparing tea, and the neglect of any one  
of them will render the article valueless.  
Nearly every housewife neglects at least  
one.

In the first place, the flavor of tea never  
appears unless the water is fresh drawn  
from the faucet, and is boiling furiously  
when poured on the leaves. Nine cups out  
of ten never empty the kettle of water  
which boiled for breakfast when preparing  
tea at five o'clock, and if they should  
avoid this fatality they seldom, in their  
haste, wait for the water to boil thoroughly  
before pouring it on the tea.

It seems sufficient for them that the  
slightest curl of steam emanates, when the  
water is promptly used, with the result that  
the choicest tea in the world tastes like cat-  
nip. If both these pitfalls are avoided, then  
the tea is permitted to draw hardly  
two minutes when the maid with a mad  
rush pours it off into the cups, and again  
the superb aroma of the rose is invisible,  
and a wild, weedy solution offends the  
palate.

To obtain this mistake is escaped, then the  
tea is allowed to soak for fifteen or thirty  
minutes, while the family converses, and  
when served the bouquet has come and  
gone, and nothing but a bitter tannin has  
developed, which when taken into the human  
economy plays upon the nerves so insidi-  
ously as to fill the divorce courts with wild  
and untamable cases.

Therefore tea should never be served  
otherwise than in small pots. It is most  
beneficial as a tonic when taken at five  
o'clock in the afternoon without much food,  
and if our brain-fagged people did but  
know it, they could regain their faded  
nerves daily by the use of this innocent  
stimulant.

To have tea in perfection it is only neces-  
sary to follow the four following rules:

1. Let the water be fresh from the  
faucet.

2. Let the water boil furiously five min-

utes before using.

3. Let the water remain on the leaves not  
less than seven nor over ten minutes, and  
then pour off into another heated vessel.

4. Use one full teaspoonful of tea for every  
cup of water, and if too strong reduce the  
quantity.

Adherence to these simple rules procures  
the best and most harmless tonic, the most  
exquisite flavor, and the most inexpensive  
beverage known to civilization.—Thomas  
A. Phelan, president National Tea Associa-  
tion, in the Journal of the American  
Asiatic Association.

Domestic Hints.

[From What to Eat.]

**FISH CROWDER.**  
Almost any kind of fish may be used for a  
chowder, but nothing is quite equal to cod or  
haddock when either may be had fresh. With  
the fish, use a tablespoonful of salt. For a  
chowder for six persons use a fish weighing four  
pounds, a quart of pared and thin-sliced potatoes,  
a quarter of a pound of salt pork, two good-sized  
onions, half a dozen crackers (Boston butter  
crackers are the best, though any kind of plain  
crackers will do), three quarts of water, one pint  
of milk, one tablespoonful of flour, and salt and  
pepper to suit the taste—perhaps four teaspoonfuls  
of salt and half a teaspoonful of pepper.

Put the potatoes into a large stew-pan with one  
quart of cold water, and boil for ten minutes.  
After freeing the fish of skin and bones, cut it  
into small pieces. Spread these upon a plat-  
ter, and dredge them with salt and pepper.  
Cut the pork into bits, and cook in a fry-  
ing-pan until brown; then add the onion, sliced  
very thin, and fry slowly until it turns light  
brown. Spread the pork and onion on a plat-  
ter, and add the milk, stirring the flour into  
the fat remaining in the frying-pan, and cook  
until smooth and frothy; then gradually add  
the milk, and boil up once. By this time the po-  
tatoes will probably have boiled ten minutes. If  
not, wait until they are cooked, and then add  
the fish, pork and onion to them. Add, also, the  
second quart of water, boiling hot, and cook for  
three minutes; then turn the thickened milk from  
the frying-pan into the stew-pan. Split the crack-  
ers and put them into a tureen. Let the chowder  
boil up once, and after adding the milk and  
onion, season to taste with salt and pepper. It  
is sufficiently seasoned, turn it into the tureen.  
In case it be inconvenient to get milk for the  
chowder, use an extra, but scant pint of water.  
If one chooses, the potatoes, fish, onion and pork  
all may be prepared some time in advance of the  
cooking, which, in that case, will take only about  
twenty minutes. The potatoes must be covered  
with cold water, and the fish be kept in a cold  
place until the time for cooking.

PINEAPPLE SHERBET.

To a pint of grated pineapple, juice and pulp,  
add the juice of one lemon, one cupful of water  
and three-fourths of a pound of sugar. Dissolve  
the sugar in the water, add the lemon juice, let it  
boil up and strain clear. When cold stir in the  
pineapple pulp, and turn into a freezer. When par-  
tially frozen stir in the well-whipped whites of  
two eggs.

NUN'S GEMS.

One cup (half pound) of butter, grated yellow  
rind of one lemon, two cups of pastry flour, one  
teaspoonful of baking powder, one cupful of  
ground cinnamon, one teaspoonful of vanilla,  
one cup of granulated sugar, five eggs, one cup  
of grated or desiccated cocoanut. Beat the but-  
ter to a cream; add gradually the sugar, the yolks  
of the eggs and all the flavoring. When very  
light, add the flour and baking powder, and mix  
thoroughly together. Fold carefully the  
cocoanut and the well-beaten whites of the eggs.  
Drop into greased gem pans or ball moulds; bake  
a half hour in an oven at the temperature of  
240° F. When done dust with powdered sugar.

SIMPLE DESERT.

Pare large apples and remove the core, then  
put in granite kettle and fill until thoroughly  
covered with water. Remove the kettle and  
boil the water, adding sugar until a jelly is  
formed. Place the apple in a tall glass and pour  
the apple jelly around it. Place a spoonful of  
whipped cream on top. This is a dessert liked by  
young and old alike.

COMPOSITE OF FRUIT.

Wet two rounding tablespoonfuls of cornstarch  
with a little cold water, then stir  
into one cupful of boiling milk in which is  
two tablespoonfuls of sugar and pinch of salt; while  
hot pour this mixture into the stiffly beaten  
whites of three large eggs; adding a little grated  
rind of an orange and a few drops of orange ex-  
tract. Stir the mixture until it thickens, and  
then with lady-fingers, and pour the mixture in;  
set on ice to chill. Slice half pared and eyed  
pineapple, pit one cup of sour cherries; slice one  
banana; hull one-half box of strawberries. Pre-  
pare one cupful very thick syrup, and while warm  
pour over the fruit; ice cream on top until pud-  
dy and ready to serve; then deposit it around the  
base; garnish with a cluster of cherries.

Hints to Housekeepers.

One woman suggests that in place of a soap  
and water shampoo a dry salt rub is a good thing  
for the hair once in a while. Loosen the hair,  
then rub table salt thoroughly into the roots, and  
brush it out again carefully. The salt will dis-  
turb the scalp, and just as the salt is rubbed in  
sprinkle over a carpet prior to sweeping. The  
effect of the salt on the scalp is described as not  
only highly cleansing, but also tonic.

Tomato salad is made of sliced tomatoes, each  
of which has been sprinkled with a little paprika,  
salt and just a suspicion of powdered sugar.  
Stirred together, the salad is a topsy-turvy  
lettuce leaves or sprigs of green celery line  
Lettuce leaves, and the sauce may be either rich  
mayonnaise or simple French dressing.

Pot cheese, or cottage cheese, as it is often  
called, is very much improved by being seasoned  
with a special sauce, a special dressing, or  
sprouts, obtainable at almost any of the market  
stands, especially those kept by Germans. It  
needs simply be chopped or shredded up fine, and  
then mixed through the cheese with a silver fork.  
Spread upon rye bread it makes a most appetiz-  
ing sandwich.

Equal parts of cream cheese and desiccated  
cocoanut will be found a more generally relished  
filling for cheese tarts than where the cheese  
alone is used. The white of an egg is optional,  
but is considered to improve the flavor. Nut-  
meg and lemon juice must be carefully blended  
with the rest of the mixture before cooking.

It is worth knowing for the fly days that are  
sure to come that a few drops of sassafras oil  
scattered about the house will keep the flies  
away as by magic. This is said to be the secret  
of the flylessness of drug stores, where the soda  
fountain would otherwise attract flies by the  
thousand.

Fried turnips should be boiled until almost  
soft enough to eat. Then slice and set away to  
cool. In the meantime, an egg or two should be  
beaten up with sufficient cracker crumbs to form  
a batter, the turnips to be dipped in this and  
fried in deep fat, in which a few bits of onion  
have been browned.

Stale white bread is invaluable in a household  
where boiled cabbage is often a part of the meal.  
A small piece put in the pot in which that tasty,  
if somewhat odorous vegetable, is cooking will  
effectually destroy all traces of its presence as  
far as the nostrils are concerned. Chop it up  
with cabbage after draining, add one table-  
spoonful of butter, pepper and salt to taste and allow  
the cabbage to stand uncovered a few moments  
before serving, if you want to taste new cabbage  
at its best.

**Fashion Notes.**  
The veil is a very important adjunct of  
dress. Properly worn, it adds much to the toilet-  
ette, and carelessly assumed it is enough to ruin  
the handsomest effect. In hot weather, when  
the hair refuses to stay in trim order, the draped  
veil is a boon. That it is so regarded is evident  
from the number that appear in the shopping  
district in the morning, and driving on the avenue  
and in the park in the afternoon. The hair  
is draped veil is of the quality chiffon with  
a hemstitched hem or a ribbon border. With  
this is worn a face veil of dotted net. This hangs  
straight and loose to the collar line.

The greatest care should be observed in

making these combinations. All shades and  
colors are permissible in the draped veil, but  
brown, blue, dark green and black are favorites.  
Many ombre veils are worn, shading from white  
or cream to colors. Several effective combi-  
nations in veils were seen recently. A brown net  
face veil with big chenille dots and a ribbon bor-  
der was accompanied by a large draped veil of  
champane colored chiffon, with a hemstitched  
hem. This veil fell to the waist in the back.

"A blue chiffon veil with a deep ribbon bor-  
der was worn with a white chenille dotted face  
veil. Black and green, blue and black are good  
combinations, the face veil being very trans-  
parent black with dots, black, white, or a color  
matching the draped veil. Faded tints are  
seen, especially in mauve and lilac tones, and  
many handsome lace veils are used for drap-  
eries. Chantilly in black and Lierre in white  
are good laces for this purpose.

"A new color is called *oiled olive*, burnt  
olive. It is much prettier than its name, being  
an exquisite pinky brown, which compares most  
favorably with dark brown. In chiffon veils wear-  
ing a brown hat the new color is delightful.

"Some of the expensive chiffon veillings are  
hand-embroidered in dots and figures, in shaded  
colors. These are always made veils, but the  
hemstitched and ribbon borders come by the  
yard and are very satisfactory.

"Another pretty black and white wash gown  
was of fine French batiste, combined with em-  
broided white batiste. In this instance the  
stripes ran crosswise, or rather, were allowed to  
meet in a point in front. The skirt was side  
plaited from a plain front panel, and the plaits  
about the hips were confined in a stitched-on  
band of the embroidery. The waist was a low-  
cut full blouse, without sleeves. The corsage  
and sleeve caps were outlined with the em-  
broidery. The low waist was worn over a gump  
and full sleeves of embroidered white batiste. A  
girdle of black silk was worn.

"Many pretty summer gowns are made in  
combination with all-over embroideries. A pale  
blue silk gingham, for example, is made with a  
front skirt panel of embroidery and a deep hem  
of the same, above which the gingham is tucked  
in groups of three. The blouse is tucked in  
the shoulder seam for fullness, and has a front  
of embroidery. There was also a shoulder yoke  
and sleeve panels of the embroidery. The gip-  
ham sleeves were tucked on either side of the  
panel, and were finished with deep cuffs of the  
embroidery. Rows of small pearl buttons and  
simulated buttonholes trimmed the waist fronts,  
the top of the collar and the cuffs.

"A white muslin or nainsook gown was  
trimmed with a combination of fine Swiss em-  
broidery effect. The bodice was made with a  
front skirt panel of embroidery and a deep hem  
of the same, above which the gingham is tucked  
in groups of three. The blouse is tucked in  
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## Poetry.

## THROUGH THE VALLEY.

tribute to the memory of the late C. W. Con-  
 way of Richmond, Grange, New Hampshire.  
 In the evening's solemn stillness, when the  
 shadows round us creep,  
 Jesus' hand smoothed down my pillow, and I  
 gladly fell asleep;  
 Then the ones that lingered near me moved  
 with slow and noiseless tread,  
 And in tender, pitying accents, whispered  
 gently, "he is dead."  
 They could not see the waking, mortal lips  
 have never told of glory, harps and crowns  
 of purest gold;  
 My doubts and fears have vanished, and my  
 shining tear-dimmed eyes  
 Upon the glowing visions that unfold in  
 Paradise.

Dimples the bright morning, o'er fair  
 Zion's hills at last,  
 In the sunshine, all my pain and  
 sufferings past;  
 Walking in the fields of Eden, where the crystal  
 waters roll,  
 Trembling limbs that would not bear me, by  
 the Master's touch made whole.

All the lily that I carried when they bore my  
 wayward, died, and shed its fragrance o'er the  
 vale and leafless; and  
 But the leafless Easter lilies in this land of light  
 and bloom  
 Never feel the frosts of winter, or the chill breath  
 of the tomb.

Hush my dear ones, cease your weeping, let  
 this thought your grief beguile,  
 In our Heavenly Father's mansion I am waiting  
 all the while;  
 I will meet you at the threshold when the long  
 day's march is done,  
 And you pass the shining gateway, gathering  
 homeward one by one.

Often when you meet together, in each other's  
 joys to share,  
 Let some loving thought, unspoken, linger round  
 my vacant chair;  
 By the old familiar hearthstone, with its bright  
 and cheery flame,  
 Then let memories ring softly, with the  
 echoes of my name.

Friends, I ask to be remembered, give me in  
 your hearts a place;  
 Let some look, however tiny, hold a picture of  
 my face;  
 Let my faults be all forgiven as the long years  
 come and go.  
 Only think of me with kindness, just because I  
 loved you so.

"Brothers, who have watched beside me, when  
 the last farewells are said,  
 And you lay the fragrant blossoms on my narrow  
 coffin bed;  
 By the mystic tie that bound us, I would bid  
 you to be true,  
 Ever faithful, ever constant, in the work ye  
 have to do.

Through the valley, through the river, through  
 the pearly entrance door,  
 Joining in the glad hosannas on the other  
 shore,  
 I am resting, sweetly resting, near my precious  
 Saviour's side,  
 Safe within His precious presence, I shall ever-  
 more abide. CLARA E. BOLLES.

## THE LAND OF "PRETTY SOON."

I know of a land where the streets are paved  
 With the things we meant to achieve.  
 It is called with the money we meant to have  
 saved,  
 And the pleasures for which we grieve.

The kind words unspoken, the promises broken,  
 And many a coveted boon  
 Are stowed away there in that land somewhere—  
 The land of "Pretty Soon."

There are uncut jewels, of possible fame,  
 Lying about in the dust,  
 And many a noble and lofty aim  
 Covered with mould and rust.

And, oh, this place, while it seems so near,  
 Is further away than the moon!  
 Though our purpose is fair, yet we never get  
 there—  
 The land of "Pretty Soon."

It is further at noon than it is at dawn,  
 Further at night than at noon;  
 Oh! let us beware of that land down there—  
 The land of "Pretty Soon."

WHAT HAS COME OVER THE SUN-  
SHINE?

What has come over the sunshine?  
 It is like a dream of bliss.  
 What has come over the pine-woods?  
 Was ever a day like this?

O white-throat swallow, flitting  
 The loach with long wings dips,  
 Hear you the low sweet laughter  
 Comes tripping from his lips?

What has come over the waters?  
 What has come over the trees?  
 Never were rills and fountains  
 So merrily voiced as these.

O thrush, softly piping  
 High on the topmost bough,  
 Hear a new song singing:  
 Is it my heart, or thou?

## THE JOY.

The joy is in the doing,  
 Not the deed that's done;  
 The swift and glad pursuing,  
 Not the goal that's won.

The joy is in the seeing,  
 Not in what we see;  
 The ecstasy of vision,  
 Far and clear and free.

The joy is in the singing,  
 Whether heard or not;  
 The poet's wild, sweet rapture,  
 And song's divinest note.

The joy is in the being—  
 Joy of life and breath;  
 Joy of a soul triumphant,  
 Conqueror of death.

Is there a flaw in the marble?  
 Sculptor, do your best;  
 The joy is in the endeavor—  
 Leave to God the rest!

—Smart Set.

## Miscellaneous.

## A New Cinderella.

Jack Benson caught sight of her as he was  
 going to the office after lunch. He frequently  
 caught sight of her, but this was the extent of  
 their acquaintance. He had dreamed more than  
 once to think conventionally for a more  
 extended one. She was not the kind of girl with  
 whom one might scrape up a bowing recognition,  
 to be later elaborated into an interchange of com-  
 ments. Indeed, if she had been, it is safe to say  
 that Benson would not have troubled his  
 head about her, for he had a social position to  
 maintain, a good deal of personal pride, and  
 more than the average sense of exclusiveness.

"Hello!" he said, suddenly, and stopped  
 short.  
 The girl ahead had paused. She was evidently  
 in some predicament, for she stooped as though  
 to extricate herself or to pick up an article  
 dropped. Almost at the same instant, however,  
 a tremendous ray, piled with boxes, bore down  
 upon her, and at the shout of the driver, who  
 was striving to rein in his horse Percheron, the  
 sprang toward safety and reached the sidewalk.  
 Benson let the dray pass. Looking down di-  
 rectly on the spot where the girl had hesitated,  
 he saw that which had arrested her, and bending  
 quickly, he pulled out of the thick, black, sticky  
 mud an absurdly small rubber, with its wrinkles  
 holding the arch of a high little instep.

"Well!" he ejaculated, "here's luck!"  
 He felt ridiculously so. So pleased did he be-  
 lieve, in fact, that a friend jostling him as he  
 reached the opposite sidewalk remarked his  
 satisfaction.

"What gone up, Benson?"  
 "No—rubber!" laughed Benson. And his  
 friend walked off, wondering what there was in  
 shoving footwear out of the mire to make a fellow  
 look so drowsily at the ground.

"It was mighty muddy, too," he commented  
 disgustedly.  
 This accusation could not be made against it  
 an hour later, cleansed and polished to the high-  
 est possible degree by the man who kept the  
 shoeshine in the office building where Benson  
 had a suite. He took his prize upstairs, and  
 deposited it, wrapped in tissue paper, on the top  
 of his desk.

Then he sauntered to the window to look over  
 at the skyscraper across the way, where at a  
 certain window, in a certain tier, he had been  
 seen a certain head. It was a shapely head,  
 ringed as close as a baby's with sunny brown  
 curls. Indeed, so frequently of late had he gone  
 to his own casement to discover if that particular  
 head and rose-leaf face were visible, within  
 range of his vision that his business began to  
 suffer from such erratic absences.

Not that Jack Benson was bothering himself  
 about business. During those minutes he stood,  
 absorbed in day dreams, staring apparently at  
 the uninteresting wall of an uninteresting build-  
 ing, he was thinking for the most part how  
 strange it was that he, who had gone gaily up  
 the road of life, heart whole and fancy free, until  
 he had reached his thirtieth milestone, should  
 all at once be so much troubled by the most chimerical  
 hopes, the most futile desires, the most glorious  
 of chaotic imaginings.

It was lunacy, he told himself—stark, staring  
 lunacy—that he should go on his way with a  
 bounding heart and a feeling of the most sense-  
 less exhilaration, just because he had passed a  
 girlish figure on the sidewalk, met the indiffer-  
 ent gaze of a black-jack looking forth  
 from beneath a white brow, or caught the faint,  
 elusive perfume of her demure garments. And  
 the worst of it was that he could not bring him-  
 self to be indignant with himself for being such a fool.

"You like to be a fool!" he told himself  
 angrily. "You're kidding your folly! And much  
 good it will do you! You've not got enough  
 sense, Jack Benson, to last a crazy man till  
 breakfast time!"

With which final shot he was apt to break  
 away from his vigil, return to his desk and  
 plunge into work until—until he began to  
 wonder if she might have returned to her chair  
 in the window, or by any chance be going out.  
 Though whether out or in, there had seemed  
 slight chance of making her acquaintance before  
 Fate, in the guise of a treacherous street cross-  
 ing, had placed a belonging of hers in his posses-  
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But when he had sallied forth with his prize  
 his courage almost failed him. And when the  
 elevator man let him off at the eighth story,  
 he found it was an insane desire to make him-  
 mediate escape by the use of the staircase that over-  
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 and went toward the suite of doctor's offices,  
 which he knew occupied that particular angle of  
 the big building. The doctors who physicians had  
 names were inscribed on the tablet in the cor-  
 ridor were friends of his.

"Hope I don't run into Norton, or Schriener,  
 or MacIntyre," he said. "Hope I don't."  
 But he did—all three of them. They and a few  
 of their professional associates had met in the  
 reception room previous to attending a medical  
 convention in a body. It seemed to poor Ben-  
 son, standing helplessly in the doorway with his  
 package in his hand, that the place was packed  
 with eyes—curious, inquisitive, mocking eyes!

But a few voices uttered pleasantly enough,  
 "Hello—how d'ye do, Benson?" and Mac-  
 Intyre came forward with a smile that made his  
 ugly countenance quite charming.

"Your—the young lady—?" stammered Jack.  
 He held out the package much as though it were  
 a letter of introduction. "She lost it, you know."  
 "Oh, I see!" The doctor turned hastily.  
 "Miss Meredith?" he called.

A girl—the girl—came from an adjoining room.  
 She looked lovelier than ever without her hat  
 and coat. Her soft, green gown fitted her as  
 its sheath fit a flower, bewitched her eyes, and  
 look in her eyes made them look more than ever  
 like violet stars.

Benson knew then how a man felt who per-  
 forms a deed of daring in the cannon's mouth.  
 "I was behind you this noon," he began,  
 "and when you lost this—"

"Oh, thank you!" she interrupted, compre-  
 hending at once, and taking the offered bundle.  
 "You were very kind to bring it to me!"

"Vera," MacIntyre said, "let me introduce to  
 you Mr. Benson. You have often heard of me  
 mention him, I am sure. Jack—this is Miss  
 Meredith, my wife's sister!" And then as they  
 bowed he went by way of explanation. "Vera  
 has been looking after callers at the offices here  
 during the last six months. She would work—  
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Jack didn't know, but he mentally decided to  
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 latter saying before he went off with his friends:

"Oh, I say, Benson! Come to dinner to-mor-  
 row night—quite informal, you know. Six  
 o'clock. Alice will be mighty glad to see you!"  
 Jack looked doubtfully into the violet eyes,  
 and there came a smile in them, though the lips  
 were sweetly serious.

"I'll come!" promised Jack fervently. He  
 wrung his friend's hand vigorously in the ardor  
 of his friendship. "Lord, yes, I'll come!"  
 And he said to himself as he strode back to  
 the office, with his head in a whirl, that it might  
 not be quite so romantic to find a rubber in Chi-  
 cago mud as a slipper on a ballroom floor, but  
 that it has its possibilities! It would serve!  
 Kate M. Cleary, in San Francisco Call.

## Youth's Department.

## How the Mussel Travels.

Of all the absurd forms of locomotion practised  
 by the creatures of the deep, the most preposi-  
 terous is that of the mussel. Squids will startle  
 you by darting backward, crabs hustle off side-  
 ways at a lively gallop; but nothing save the dull  
 brain of "some kind of clam critter," pondering  
 over the transportation problem in those remote  
 epochs when time was no object, could have  
 evolved so slow and cumbersome a method.

You may often see mussels climb up the side of  
 a wharf toward the high water mark. Notice  
 the black threads attached to the clam. They are  
 the business. The mussel shoots out a spray  
 of gelatinous stuff in the direction he wants to  
 go and this hardens into those black threads.  
 He lets go the old ones and climbs up by the

new. You can trace his progress up the pile by  
 the bunches of old threads which he leaves  
 behind him. It is never figured out whether  
 he could go a mile in less than a year, but  
 whether he was to sack the mussel in the  
 animals' "slow race."—From Country Life in  
 America.

## Clothes Kill Indians.

Coats and trousers are responsible for the ap-  
 proaching extermination of the Coocopa Indians  
 in the Lower Colorado river valley. The chief,  
 Pablo Colorado, will be invited to the World's  
 Fair in St. Louis, by Edwin C. Cushman, Jr., now  
 on his way to visit the tribe as a representative  
 of the museum.

In 1850 the tribe numbered ten thousand, in  
 1850 it numbered three thousand, in 1885, 1500 and  
 in 1900, five hundred. Wearing white man's  
 clothes, without understanding their proper use,  
 the tribe now lives south of the Colorado, on the  
 Mexican border. There it cultivates corn  
 and turnips in the same manner as when Colum-  
 bus discovered America. Its style of warfare  
 has not changed or its customs, interesting  
 among white men, are quite modern.

The Coocopa are a peaceful tribe. Their warfare  
 is described as symbolic. Their shields are  
 oyster shells fastened in their noses and hanging  
 over their mouths, thus protecting their breath,  
 which to them is the sign of life. Protection of  
 the breath is to them protection of the warrior's  
 life.

Their spears are the reverse of those used by  
 other people, the sharpened point being on the  
 end, and the shaft is decorated with a flag. The upper  
 end is decorated with a flag. The upper end is  
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 flag. The upper end is decorated with a flag.

The only change in the tribe since the days of  
 Columbus is in adopting white man's clothes. On  
 look so drowsily at the ground. It was lunacy,  
 he told himself—stark, staring lunacy—that he  
 should go on his way with a bounding heart and  
 a feeling of the most senseless exhilaration, just  
 because he had passed a girlish figure on the  
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 Kate M. Cleary, in San Francisco Call.

## Historical.

—Because the Continental Congress ap-  
 pointed the first Wednesday in January, 1789,  
 for the people to choose electors, the first Wed-  
 nesday in February for the electors to choose a  
 President and the first Wednesday in March for  
 the Government to go into operation under the  
 new Constitution. The last named day, in 1789,  
 fell on March 4, hence March 4 following the  
 election of a President is the day appointed for  
 his inauguration. By the Act of 1792 it was pro-  
 vided that the Presidential term of four years  
 should commence on March 4. By the amend-  
 ment to the Constitution in 1913, the day ap-  
 pointed for the inauguration of a President was  
 changed to March 20. The President-elect is  
 inaugurated on March 20, the Vice-President on  
 March 20, and the members of the Cabinet on  
 March 20.

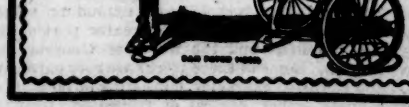
—Everybody's Magazine says that Judge  
 Parker, the Democratic Presidential candidate,  
 was born in the right place, on a farm. The  
 place, Cortland, Cortland County, N. Y.; the  
 time, May 14, 1852. So he is neither too old nor  
 too young. "He has been almost a chronic de-  
 cliner of office. He has stuck to the law or the  
 bench, and waved away several glib invita-  
 tions to be the Democratic candidate for Lieuten-  
 ant-Governor of New York in 1883 or 1885. He  
 wouldn't be First Assistant Postmaster-  
 General in the latter year; Governor in 1891;  
 Senator in 1893; and so on. He has been forced  
 to take the job. This last name requires a  
 sweet, unquestioning faith. So Judge Parker,  
 busy, smiling, put the office by. But who is  
 as acetic enough to turn up his nose at the  
 Presidency?"

—In districts where the native tribes known  
 in modern times do not rank high, even among  
 savages, there formerly dwelt a race whom eth-  
 nologists call the Mound Builders, from the  
 amazing extent of their mounds and inclosures,  
 of which there is a single group occupying an  
 area of four square miles. These mounds are  
 especially numerous in the part of the United  
 States which lies between the Great Lakes on  
 the north and the Gulf of Mexico on the south,  
 and is bounded on the west by the States  
 bordering on the western bank of the Missis-  
 sippi river, and on the east by a line drawn  
 from Maine to the Gulf of Mexico. The mounds  
 are of various shapes, some of them being in  
 the shape of a circle, and others of a square,  
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There is another member of the *Rhus* family which we should avoid, as it is as poisonous as the poison ivy, if not more so. This is the poison sumac or poison elder. It is a short or small tree, sometimes growing to a height of twenty-five or thirty feet, but usually not more than ten or twelve. It is indigenous to the Middle and Eastern States, growing in swamps and low marshy places. Its foliage consists of from three to five pairs of opposite leaves, and one terminal leaf to each petiole, and to an ordinary observer it appears like our common staghorn and other sumacs. At all times its swamp-loving habits (for it is never found elsewhere) should serve to identify it, while in the autumn it proclaims itself in unmistakable terms, for, as Thoreau puts it, "it

VERMONT.		
Adison, Middlebury	Aug. 30-Sept. 2	
Battenkill, Manchester Center	Sept. 30-22	
Bradford, Bradford	Aug. 30-Sept. 13	
Caledonia, St. Johnsbury	Sept. 13-15	
Canterbury, Canaan	Sept. 13-15	
Dog River Valley, Northfield	Sept. 13-15	
Franklin, Shelburne Junction	Aug. 30-Sept. 1	
Amolite, Morrillville	Sept. 30-22	
Orleans, Newbury	Sept. 30-22	
Ryegate and Wells River, Ryegate	Sept. 30-22	
Springfield, Springfield	Sept. 13-14	
Union, North Tisbury	Sept. 27-29	
Waits River, Waits River	Sept. 27-29	
Western Vermont, Fair Haven	Sept. 30-22	
Windsor, Woodstock	Sept. 30-Oct. 2	
Windsor, Woodstock	Sept. 30-22	
Winooski Valley, Waterbury	Sept. 30-22	
MASSACHUSETTS.		
Amsbury & Salisbury, Amsbury	Sept. 13-15	
Barnstable, Barnstable	Aug. 30-Sept. 1	
Blackstone Valley, Uxbridge	Sept. 13-14	
Brookline, Taunton	Sept. 13-15	
Concord, Brockton	Sept. 13-15	
Deerfield, Charlemont	Sept. 30-22	



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